

DETROIT JEWEL

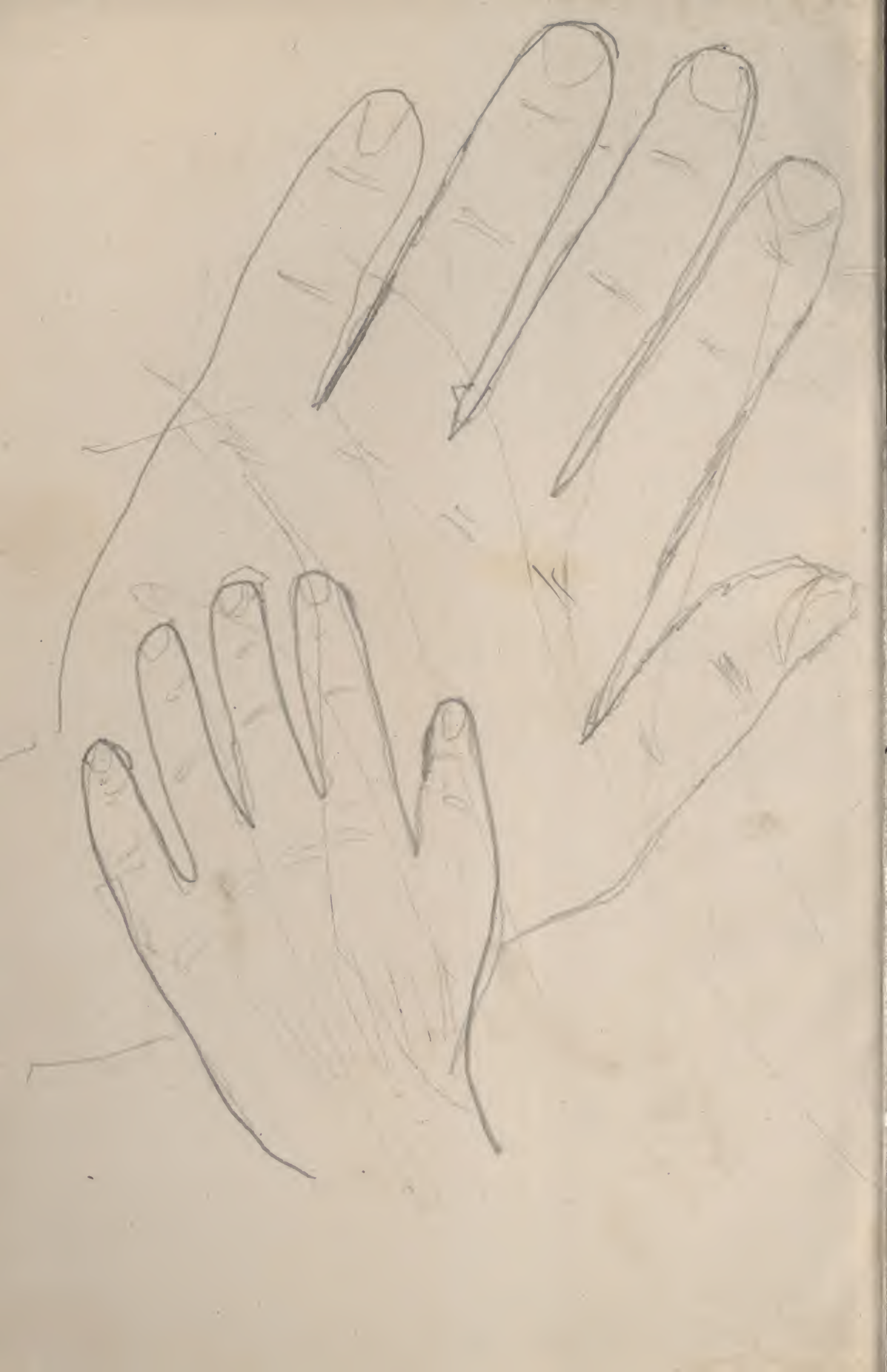
GAS APPLIANCES



DETROIT STOVE WORKS
DETROIT, CHICAGO.







DETROIT JEWEL

GAS APPLIANCES

Catalogue No. 83



1907

EVERYTHING FOR GAS

A COMPLETE LINE OF
FIRST QUALITY GOODS

Manufactured by

DETROIT STOVE WORKS

The Largest Stove Plant in the World

DETROIT

CHICAGO

“The Home of Jewel Stoves, Ranges and Furnaces—the Largest Stove Plant in the World”
“More than 4,000,000 Stoves have been made in these Great Foundries”



DETROIT STOVE WORKS

W. T. BARBOUR, President

W. G. HENRY, Vice-President

G. B. GUNDERSON, Secretary and Treasurer
LAFAYETTE CROWLEY, Superintendent

General Offices, Salesrooms, and Works,

1320 to 1360 Jefferson Avenue,

DETROIT, MICHIGAN, U. S. A.



An Introductory Word

WE PRESENT this catalogue with the assurance that it illustrates and lists the most varied and complete line of Gas Ranges and Appliances ever cataloged by a single manufacturer.

During the past year our gas experts have been more active than ever before with the result that many new constructions have been added to our line and a number of new improvements have been made which warrants the statement that no other line compares with the DETROIT JEWEL in selling qualities or efficiency.

The popularity of DETROIT JEWEL Gas Ranges is due to the fact that they are designed for a definite purpose; they embody a style in design that has never been successfully imitated, and in point of construction they have always represented the best in material and the most skilled workmanship that it is possible to obtain.

The advisability of selling goods of quality no longer requires demonstration. Leading dealers have found by experience that good goods are necessary to build up a permanent and paying business. They give less trouble, greater satisfaction and aid in getting new business.

In many instances, high grade goods cannot be sold with reasonable profit by the average dealer on account of their cost—not so with DETROIT JEWEL Gas Appliances. Our facilities are such that even though we use the best material and employ the most skilled workmen, we can produce our products at very low cost. Operating the Largest Stove Plant in the World, equipped with the latest and most improved machinery, buying raw material in vast quantities which enables us to receive the most favorable prices, and utilizing a system of manufacture developed after more than forty years of experience, we are in a position to manufacture and sell our products at much lower prices than the same quality can be obtained elsewhere.

In addition to offering the trade gas ranges and appliances of superior quality and construction at favorable prices, we wish to call attention to a feature which is recognized as one of the greatest inducements for handling our line—that is DETROIT JEWEL advertising.

We are believers in advertising and spend thousands of dollars annually in the leading magazines and in furnishing to our customers selling helps of every description which will make it very easy to sell DETROIT JEWEL products. No dealer can afford to overlook our advertising—it has made the fame and name of DETROIT JEWEL Gas Ranges known in every section of the country and is influencing thousands to buy them annually.

To those who are not familiar with our advertising plans and helps, write us for full details before placing your orders—it will pay you.

To our customers we extend our best co-operation. The Managers of our various departments are at your service for help and advice. Our travelers are ready to call upon you with photos and give full details regarding the construction, etc., of our products. We are prepared in every way to give prompt and careful attention to your orders and we solicit them with the confidence that in selling Detroit JEWEL Gas Ranges and Appliances, you will be promoting your own best interests.

DETROIT STOVE WORKS.

DETROIT STOVE WORKS



DETROIT — CHICAGO.

TO THE TRADE:

In order to obviate unnecessary delays, all communications from States west of the Mississippi River and Lake Michigan, concerning Jewel Stoves and Ranges, should be addressed to our Western Offices at Chicago, in connection with which we have the **LARGEST AND BEST EQUIPPED SALESROOM AND WAREHOUSE IN THE WORLD** FOR THE DISTRIBUTION OF STOVES AND RANGES.

DETROIT STOVE WORKS.



DETROIT STOVE WORKS

Western Offices, Salesrooms, and Warehouse,

2921 to 2933 La Salle Street,
CHICAGO, ILLINOIS.



TERMS

All accounts are due and payable 60 days from date of invoice. Accounts paid within ten days from date of invoice will be subject to a cash discount of two per cent. Discounts from list prices quoted upon request.

All claims against invoices must be made within ten days after receipt of goods.

Accounts not paid at maturity are subject to sight draft.

Invoices for repairs are strictly net cash.

All prices are subject to change without notice.

SHIPMENTS

To save our customers the excessive transportation charges on goods shipped "Carrier's risk" we ship all stoves, ranges, etc., "Owner's risk released."

You are the owner of the goods you buy, hence our responsibility ceases on delivery of goods to transportation company, after receiving a receipt for them in "good order."

Owing to the reduced rate on above classification, transportation companies are released from liability for ordinary breakage, however, should the breakage be excessive and be traced to carelessness of employes or caused by collisions, wrecks, etc., then they are liable.

In case of excessive damage, do not refuse shipment but call agent's attention to their condition, making careful note of details on freight bill before freight charges are paid.

File claim for damages with freight agent who will forward same to claim department. In event of his refusal, send papers to us and we will endeavor to collect for you.

KEY TO GAS RANGE NUMBERS

The following table explains in detail our plan of numbering:

First one or two figures represent the number of series to which the range belongs; last two figures size of oven bottom in inches.

MEANING OF LETTERS ATTACHED

P—Plain range
W—Water heater
B—Broiler at side
6—6-burner top

S—Step
C—Warming closet
E B—Elevated broiler

Example: 54-16 W E B-6

Means DETROIT JEWEL Gas Range, 54 series, with 16 inch oven, water heater, elevated broiler and 6-burner extension.



DETROIT JEWEL GAS RANGES

A General Description of Their Construction and Special Features

We concentrate our efforts entirely upon the manufacture of gas ranges of the highest grade. Our experience of forty-two years in stove making has demonstrated beyond all doubt that satisfaction, durability and economy can be obtained only by using the best material and workmanship; and while DETROIT JEWEL Gas Ranges are made in a great variety of styles ranging from the cheapest to the most expensive construction, a uniform quality is rigidly maintained.

DETROIT JEWEL Gas Ranges excel all other lines on the market in improvements and new features. The fact that they are widely copied and imitated, even in name, verifies this statement. The appended descriptions will disclose their many advantages which have made them the easiest and best selling line of gas ranges manufactured.



COMMON JAPANNED STEEL
AFTER USE

The material used in body construction is the best obtainable. Only blue planished steel or Wood's refined black steel is employed with the exception of a few patterns which are made with an all cast iron body. Both of the above mentioned kinds of steel are especially adapted for this purpose, as they have a smooth polished surface which is easy to keep clean and requires no blacking. This material will always retain its original lustre and finish and will not chip, peel or turn white from the action of the heat, or rust easily. The process under which it is manufactured insures great toughness and dura-

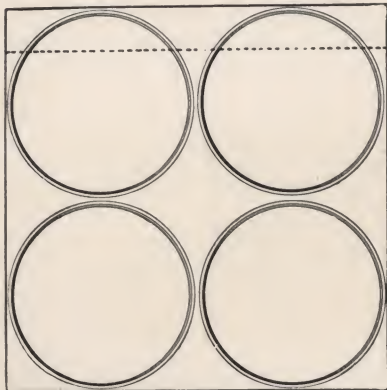


DETROIT JEWEL PLANISHED
STEEL AFTER USE

bility, and the decided advantages of material of this kind over common sheet steel finished with Japan, which soon burns off, leaving a discolored and exposed surface, can be readily appreciated by a glance at the adjoining cuts.

We offer several types of body construction to meet the varying demands of purchasers. Each type will be fully described in connection with the various styles and series presented. While they differ in the matter of inter-linings and plan of construction, the exterior walls are identical in that they are made of a single sheet of steel without joint or seam.

The cast parts are all made from JEWEL Kemi-Test iron, all of which is tested and analyzed by our expert chemist to insure against imperfections. By this process we produce extra durable and smooth castings.



SQUARE OVEN PLAN SHOWING FOUR TINS
DOTTED LINES SHOW DISADVANTAGE
OF OTHER SHAPE

All parts are made removable. The interlocking side and back linings as well as the upper and lower oven bottoms can be taken out without removing a single bolt or screw. This makes cleaning or the installation of new parts a quick and easy matter.

Perfect baking ovens are insured by our exclusive plan of construction. Air insulated passages on the sides carry the heat upward from the burners into the oven, from whence it passes through openings in the top in front near the door, and backward through the top flue in which are located deflecting plates. The deflecting plates compel the heat to travel in a circuitous course before reaching the main flue. Thus an even distribution of heat throughout the entire oven is obtained, yielding the greatest efficiency with the least gas consumption and obviating all "dead corners."

Another feature worthy of note is that all DETROIT JEWEL Gas Range ovens are made square to conform to the standard sizes of baking utensils. The disadvantage of ovens that are made differently is shown by the dotted lines in the illustration herewith.

Swing or drop oven door patterns can be furnished. Drop doors are spring poised, and when dropped form convenient shelves on a level with oven bottoms. All doors are provided with spring catches that are easy, but positive in action.

The oven and broiler burners are simple in construction, and can be easily removed for cleaning. The oven lighter conveys the flame direct to the burners and is controlled by an independent valve.

The oven racks are of steel wire construction; are light, very strong and cleanly. The wire presents but a small surface to the baking utensils and therefore all the heat is utilized for baking instead of being absorbed by a lot of solid castings. Double oven rack slides of pressed steel are provided so that when pans are withdrawn, the racks will not tip out of place.



DETROIT JEWEL
SUPPLY PIPE

The feed pipes are extra heavy and larger than those found in other gas ranges. The advantage of the thicker pipe is apparent as it admits of a greater number of threads to hold valves and gas cocks in place and obviates the danger of gas leakage at these points. The pipe arrangement is extremely simple, and the pipe can be entirely removed with but little effort. Provision is made for adding water heater or broiler attachments at any time without incurring exorbitant bills for pipe fitting.



PIPE USED
ON OTHER RANGES

The valves on DETROIT JEWEL Gas Ranges are a feature of special importance. We furnish either lever or needle valves of the latest and most improved pattern, that operate easily and smoothly and will not leak gas. A full description of the kind furnished on our various styles will be found on the pages preceding the series illustrated.



SPECIAL CASTINGS FOR PIPE COLLARS

Castings like those illustrated and made to fit pipe of standard sizes are furnished with every DETROIT JEWEL having two pipe collars. The two lower castings slip over the pipe collars and do away with the necessity of making expensive elbows and pipes. Four inch flue pipe is used on manufactured gas ranges and five inch pipe on ranges for natural gas.

The top plates are extra large with two ornamental shelves at sides which can be lifted from place at will. A large galvanized drip pan is placed under the top burners.

The top grates are cast in two sections to allow for expansion and contraction without breaking, and are light in weight so they will absorb as little heat as possible, thus saving gas. The top grates are placed close to the burners for the greatest economy in gas consumption, but not so close as to interfere with perfect combustion. The sides and back of top burner chamber are closed so that drafts do not affect the action of the burners. This chamber is lined throughout with galvanized iron to prevent rusting.

All nickered parts are double plated and take a polish like silver.

Water heaters, low broilers, high broilers, extension tops, side steps and other attachments may be furnished as illustrated under each series.

The water heater coils used in DETROIT JEWEL Water Heater attachments will heat water quickly and economically. These coils are made of galvanized iron, or of brass at a slight extra cost. Neither material will discolor the water in heating. The galvanized coils consist of ten pipes having a heating surface of 630 square inches. Two powerful burners with lighter are provided and the coils placed over them to secure the full value of the heat generated. A cast top over the coil with two lids permits cooking while the water heating attachment is in operation.



DETROIT JEWEL WATER HEATING COILS



DETROIT JEWEL ONE PIECE
STAR-SHAPED BURNER

The DETROIT JEWEL Burner is, without question, the most efficient and satisfactory burner ever placed on a gas range. It is made star shape, in one piece free from joints, with adjustable mixer and connecting pipe complete. This construction insures free-

dom from leaky joints, as well as free passage of air and gas and prevents "popping" back or exploding when turned off.

On account of the unprecedented success of this burner, it has been imitated to a great extent by other manufacturers, but like all imitations, they have never equaled the original nor reached the perfection that belongs to the DETROIT JEWEL Burner alone.

Observation of the above illustration will show that our burner has an open or star shaped base instead of a web or solid bottom. There is no obstruction to prevent the air currents from coming into immediate contact with each jet of flame, therefore the combustion is complete and the flame is hot, blue and economical. The construction causes an even distribution of heat over a large surface of the utensils and prevents concentration of heat or burning of food in spots. It is absolutely necessary in any burner that the oxygen of the air have free access to each jet of flame in order to secure complete combustion. The flames burn vertically and strike against the cooking utensils, not away from it, insuring the most economical results.

Each separate burner is easily removable without unscrewing any bolts. They have no dirt catching projections and generate a blue flame with no waste of fuel.

Closed Top for Natural Gas

Below we illustrate the closed top of a DETROIT JEWEL Gas Range constructed and fitted for burning natural gas. Eight inch covers are used, one made with reducing ring sections to accommodate different sized utensils. In natural gas range a cast iron oven bottom is provided with opening and cover. This can be utilized for cooking if desired.



NATURAL GAS DETROIT JEWEL CLOSED TOP



PATENT INTERLOCKING LINING

DETROIT JEWEL GAS RANGES

- 52 Series—Double Oven with Drop Doors
- 53 Series—Double Oven with Swing Doors
- 54 Series—Single Oven with Drop Doors
- 55 Series—Single Oven with Swing Doors

The Gas Ranges represented by the above series are without doubt the highest achievement in gas range construction. They were first offered to the trade last year and so fully met the demand for gas ranges of exceptional durability, economy and convenience that we have decided to continue their manufacture with but few changes.

Everything that is durable and practical is embodied in these ranges, including several new patented features which places them in a class by themselves. They are a specialty which cannot be duplicated by any other manufacturer, and in these ranges the trade have exceptionally good sellers which will allow good profit.

The Bodies are made from Wood's Refined Smooth Black Steel of the best quality, a material especially adapted to Gas Range construction, as it does not chip or peel easily, and has a smooth surface that requires no blacking or Japan to give it a finished appearance. All bodies are made in one piece without joints, which adds to the durability of the range and insures the utilization of all heat generated in the oven.

The cast parts are made from our special mixture Kemi Test iron, making smooth, strong castings. The ornamentation is simple, just a moulding to relieve absolute plainness, making it pleasant to the eye and easy to keep clean.

Their general style and appearance is such that they attract buyers, the buyers remain pleased with their purchase, and the construction is such that cost of maintenance will be the very minimum.

A notable and exclusive feature in the construction of these ranges is the interior oven linings which have been perfected after years of study and experimenting on the part of our Gas Range expert. They are made in one section so that they can be easily and almost instantly lifted from place. Letters of patent have been issued under the name of DETROIT JEWEL Interlocking Gas Range Oven Linings, and this kind of linings have many advantages to recommend them.

The ease and quickness with which the oven side linings, burners, oven bottom and top can be entirely removed or replaced is a feature that is at once appreciated by buyers. No bolts or nuts are employed, and all parts are held firmly in place by our interlocking plan. The spreading of linings due to expansion and contraction of oven bottoms and tops is entirely overcome.

The Back Linings are made in two sections with flanged edges, which, when in position form an intervening air space between the interior linings and exterior steel body.

The Side Linings are made in one piece with oven rack guides attached. The center of each lining is pressed into shape to form a direct flue to convey heat from the burners to the oven. When the linings are in place, a non-radiating protective air space is formed to protect the exterior wall, and prevent loss of heat by radiation.

The Oven Bottoms are made double as well as the oven tops. To utilize the full value of heat and insure even temperature over the entire top of ovens without dead corners, the heat in passing to the exhaust flue enters a series of openings in the rear of the top linings, and must travel to the front of the oven and back again before it escapes.



ILLUSTRATION SHOWING PATENT INTERLOCKING LININGS REMOVED

The Ovens are made deep and square and with the perfect distribution of heat above described, cannot be equaled as quick and thorough bakers.

Oven Burners are removable, made in one piece, with two-line drilled openings, and extend across the entire base of the oven, insuring even distribution of heat. The oven lighter is of safety design, and cannot be lighted without opening the oven door, preventing all possibility of explosion. When light is applied, the flame is instantly conveyed to the oven burners by prongs extending under the gas openings for a sufficient distance to always insure lighting.

The Oven Racks are made from heavy steel wire which absorbs little heat and two sets of guides are installed so that they can be adjusted to any desirable height. These guides are made so that the oven rack when withdrawn is self-supporting. Door Catches are of spring design and positive in action and can easily be forced open from the inside or opened from the outside.

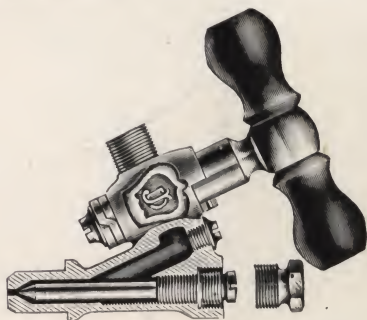
The Burners are star-shaped design, cast in one piece, and similar to that illustrated and described on page 8. The Mixer Caps are made from pressed sheet steel, nickel plated and are tight fitting.

Top Burners are removable and rest on heavy iron rods that will stand much greater strain than cast iron hangers, and cannot be broken if dropped.

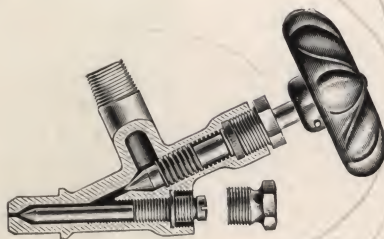
Extra large Seamless Feed Pipes are placed close to the range out of the way. The section where valves are attached is heavily nickel plated and of double thickness to give proper threads for valves.



The Valves used on these Gas Ranges are easily adjustable to any gas pressure, and is accomplished by removing small cap at the base of the valve and turning the screw head exposed until the flame reaches the blue color necessary to perfect combustion. By removing a set screw under the handle the valve may be easily cleaned.



NEW ADJUSTABLE LEVER VALVE



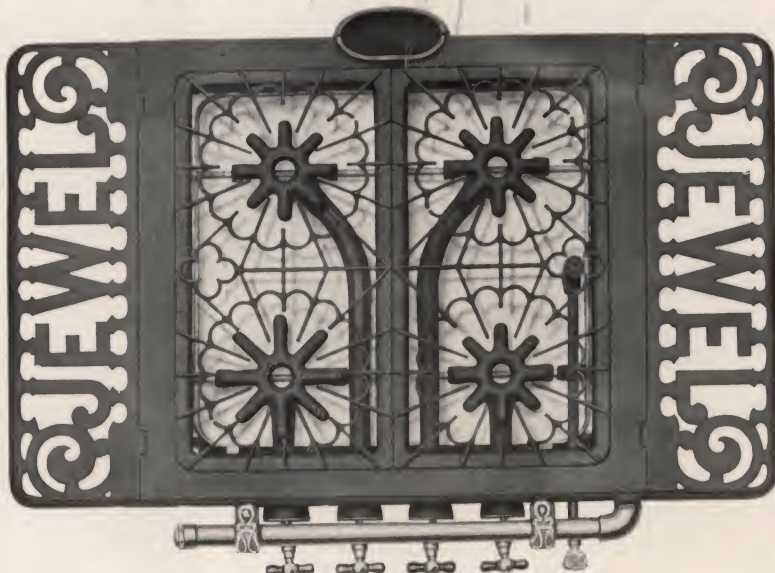
NEW ADJUSTABLE NEEDLE VALVE

The Lever Valves with Gumwood handles are poised at convenient angle for turning and have spring washer to hold barrel firmly in place and automatically take up wear so they will not leak gas.

Needle or Screw valves can be substituted, if desired, at \$1.00 list extra when specially ordered. These valves are interchangeable, have extra deep thread, surrounded with asbestos packing kept in place with washer and adjustable nut to prevent gas leakage. They also have adjustable needles to regulate gas pressure, similar to those used in lever valves.

Below is illustrated the Top Plan of DETROIT JEWEL Gas Ranges of these series. Five Burners are supplied; three single, one giant, and a simmering burner independent of the giant burner.

The Grates are made in two sections, of special design, so that they may expand or contract without breaking. End Shelves are of neat pattern, and include a roughened plate for striking matches. Beneath the burners lies a sliding pressed galvanized iron drip pan with round corners and edges turned so it will not cut hands. The Burner Compartment is lined entirely with galvanized iron to prevent rusting. Grates, burners and shelves easily lift from place for cleaning. Styles furnished for Natural Gas are fitted with closed top illustrated on page 8.



DETROIT JEWEL FIVE BURNER TOP



Series 52

Plain Range With Drop Doors

Giant Burner, Simmering Burner and Three Single Burners; Size 52-22 has Five Instead of Three Single Burners; Two Two-Line Burners with Lighter for Oven

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
52—16		P	180	\$36.00	Baccarat	210	\$39.00	Backbone
52—18		P	200	40.00	Bacchanal	225	43.00	Backhand
52—22		P	240	52.00	Bachelor	270	56.00	Backing

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

	No. 52-16 P	No. 52-18 P	No. 52-22 P
Upper Baking Oven	16 x 16 x 11	18 x 18 x 12	22 x 18 x 12
Cubic Inches in Upper Oven	2816	3888	4752
Lower Broiling and Roasting Oven	16 x 16 x 10	18 x 18 x 10	22 x 18 x 10
Top Plate, including Shelves	36 x 22	38 x 24 1/2	43 1/4 x 24 1/2
Two Top Shelves, each	6 1/4 x 22	6 1/4 x 24 1/2	6 1/4 x 24 1/2
Height from floor	34 1/4	36 1/2	36 1/2
Grates	18 7/8 x 10	20 3/4 x 10 7/8	21 x 9 1/2



Series 52

Range With Water Heater

Giant Burner, Simmering Burner, and Three Single Burners; Size 52-22 has Five Instead of Three Single Burners; Two Two-Line Burners with Lighter for Ovens; Two Two-Line Burners with Lighter for Water Heater

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
52—16		W	260	\$56.00	Backlog	290	\$59.00	Badge
52—18		W	280	60.00	Backwoods	305	63.00	Badger
52—22		W	320	72.00	Bacon	350	76.00	Badinage

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.
If BRASS instead of Iron Coil is wanted in Water Heater, add \$13.00 list. (Code, Colt.)

MEASUREMENTS

	No. 52-16	No. 52-18	No. 52-22
Top with Water Heater, including Shelf	42 $\frac{1}{4}$ x 22	44 $\frac{1}{4}$ x 24	50 x 24

For other Measurements see page 12.



Series 52

Range With Broiler

Giant Burner, Simmering Burner, and Three Single Burners; Size 52-22 has Five Instead of Three Single Burners; Two Two-Line Burners with Lighter for Oven; Two Two-Line Burners for Broiler

NUMBER		FOR MANUFACTURED GAS				FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
52—16		B	270	\$56.00	Baffle	300	\$59.00	Bailiff
52—18		B	290	60.00	Bagatele	315	63.00	Bait
52—22		B	330	72.00	Baggage	360	76.00	Baize

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

	No. 52-16	No. 52-18	No. 52-22
Top with Side Broiler, including Shelf . .	45 1/4 x 22	47 1/4 x 24	53 x 24

For other Measurements see page 12



Series 52

Range With Two Burner Top Extension

Giant Burner, Simmering Burner, and Three Single Burners; Size 52-22 has Five Instead of Three Single Burners; Two Two-Line Burners with Lighter for Oven; Two Single Burners for Extension

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
52—16		6	220	\$47.00	Bald	255	\$51.00	Balcony
52—18		6	240	51.00	Balk	270	55.00	Ballad
52—22		8	280	63.00	Balky	315	68.00	Ballet

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

	No. 52-16	No. 52-18	No. 52-22
Top, including Shelf and Ext.	42½ x 22	44½ x 24	50 x 24

For other Measurements see page 12



Series 52

Range With Step

Giant Burner, Simmering Burner, and Three Single Burners; Size 52-22 has Five Instead of Three Single Burners; Two Two-Line Burners with Lighter for Oven; Two Single Burners for Step.

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
52—16		S	220	\$48.00	Ballast	250	\$51.00	Balmy
52—18		S	240	52.00	Balloon	265	55.00	Balsam
52—22		S	280	64.00	Ballot	310	68.00	Balustrade

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS			
		No. 52-16	No. 52-18
Size of Step		18 x 23	18 x 23
			No. 52-22
			18 x 23

For other Measurements see page 12.



Series 52

Range with Broiler and Two Burner
Top Extension

Giant Burner, Simmering Burner, and Three Single Burners; Size 52-22 has Five instead of Three Single Burners; Two Two-Line Burners with Lighter for Oven; Two Two-Line Burners for Broiler; Two Single Burners for Extension

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
52—16		6B	310	\$67.00	Bamboo	345	\$71.00	Bandage
52—18		6B	330	71.00	Bamboozle	360	75.00	Bandanna
52—22		8B	370	83.00	Banana	405	88.00	Bandit

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS			
	No. 52-16	No. 52-18	No. 52-22
Top, complete	51 1/4 x 22	53 1/4 x 24	59 3/4 x 24

Other Measurements same as on page 12



Cast Series 52

Plain Range with Cast Body

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with Lighter for Oven

NUMBER		FOR MANUFACTURED GAS			FOR NATURAL GAS			
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
52—18		Cast	275	\$48.00	Bantry	295	\$51.00	Banshee

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

Baking Oven	18 x 18 x 12
Lower Broiling and Roasting Oven	18 x 18 x 10
Cubic Inches in Oven	3888
Top Surface, including Shelves	37 3/4 x 24 1/4
Two Top Shelves, each	6 1/4 x 24
Height from Floor	36 1/2
Grates	20 3/4 x 10 3/4



Series 53

Plain Range with Swing Doors

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with Lighter for Oven

NUMBER		FOR MANUFACTURED GAS		
SERIES	OVEN STYLE	WEIGHT	LIST	CODE
53—16	P	180	\$35.00	Bangle
53—18	P	200	\$39.00	Banish

MEASUREMENTS

	No. 53-16 P	No. 53-18 P
Upper Baking Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Upper Oven	2816	3888
Lower Broiling and Roasting Oven	16 x 16 x 10	18 x 18 x 14
Top Plate, including Shelves	36 x 22	38 x 24
Two Top Shelves, each	6 1/4 x 22	6 1/4 x 20
Height from Floor	34 1/4	36 1/2
Grates	18 3/8 x 10	20 3/4 x 10 3/4



Series 54

Plain Range—Single Oven

Giant Burner, Simmering Burner, and Three Single Burners; Size 54-22 has Five instead of Three Single Burners; Two Two-Line Burners, with Lighter for Oven

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
54—16		P	165	\$32.00	Banjo	185	\$35.00	Bankrupt
54—18		P	180	35.00	Bank	205	38.00	Banner
54—22		P	205	46.00	Banker	235	50.00	Banquet

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS			
	No. 54-16	No. 54-18	No. 54-22
Baking Oven	16 x 16 x 11	18 x 18 x 12	22 x 18 x 12
Cubic Inches in Upper Oven	2816	3888	5808
Top, including Shelves	36 x 22	37 3/4 x 24 1/4	43 3/4 x 24 1/4
Two Top Shelves, each	6 1/4 x 22	6 1/4 x 24 1/4	6 1/4 x 24 1/4
Height from floor	30	31	31
Grates	18 3/4 x 10	20 3/4 x 10 3/4	21 x 9 1/2



Series 54

Range with Side Broiler

Giant Burner, Simmering Burner, and Three Single Burners; Size 54-22 has Five instead of Three Single Burners; Two Two-Line Burners with Lighter for Oven; Two Two-Line Burners with Lighter for Broiler

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
54-16		B	255	\$52.00	Barge	275	\$55.00	Barker
54-18		B	270	55.00	Baritone	295	58.00	Barnacle
54-22		B	295	66.00	Bark	325	70.00	Baron

Ranges for MANUFACTURED Gas shipped unless NATURAL Gas is specified.

MEASUREMENTS

	No. 54-16	No. 54-18	No. 54-22
Top with Broiler, including Shelf . . .	45 x 22	47 x 24	53 x 24

Other measurements same as on preceding page.



Series 54

Range with Elevated Broiler

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with Lighter for Oven; Two Two-Line Burners for Broiler

NUMBER SERIES OVEN	STYLE	FOR MANUFACTURED GAS			FOR NATURAL GAS		
		WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
54-16	EB	255	\$55.00	Barometer	275	\$58.00	Barouche
54-18	EB	270	58.00	Baronet	295	61.00	Barren

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.
Elevated Broiler Separate from Range. List \$23.00. (Code, Fulhl):

MEASUREMENTS		No. 54-16	No. 54-18
Elevated Broiling Oven		18 x 14½ x 12	18 x 14½ x 12
Height from floor to top of Boiling Oven		67	68

Other measurements same as on preceding page.



Range with
Water
Heater,
Elevated
Broiler and
Two Burner
Top
Extension



Series 54

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with
Lighter for Oven, Broiler and Water Heater; Two Single
Burners for Top Extension

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
54—16		WEB6	375	\$86.00	Barrier	400	\$90.00	Basement
54—18		WEB6	390	89.00	Barrister	420	93.00	Basilisk

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

	No. 54-16	No. 54-18
Top with Water Heater and Extension	47¾ x 22	49¾ x 24

Other measurements same as on preceding pages.



Cast Series 54

Single Oven Plain Range with Cast Body

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with Lighter for Oven

NUMBER		FOR MANUFACTURED GAS			FOR NATURAL GAS			
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
54—18		Cast	220	\$41.00	Battalion	245	\$44.00	Battle

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

Baking Oven	18 x 18 x 12
Cubic Inches in Oven	3888
Top, including Shelves	37 3/4 x 24 1/4
Two Top Shelves, each	6 1/4 x 24 1/4
Height from Floor	31 1/4
Grates	20 3/4 x 10 3/4



Series 55

Single Oven Plain Range with Swing Door

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with Lighter for Oven

NUMBER			FOR MANUFACTURED GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE
55—16		P	165	\$31.50	Bauble
55—18		P	180	34.50	Bawbee

If wanted with Elevated Broiler add List \$23.00. (Code Fulfil).

MEASUREMENTS

	No. 55-16	No. 55-18
Baking Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Oven	2816	3888
Top including Shelves	36 x 22	37 $\frac{3}{4}$ x 24 $\frac{1}{4}$
Two Top Shelves, each	6 $\frac{1}{4}$ x 22	6 $\frac{1}{4}$ x 24 $\frac{1}{4}$
Height from Floor	30	31
Grates	18 $\frac{3}{4}$ x 10	20 $\frac{3}{4}$ x 10 $\frac{3}{4}$



DOUBLE BODY, ASBESTOS LINED

DETROIT JEWEL GAS RANGES

25th Series—Double Oven with Drop Doors.

30th Series—Double Oven with Cast Swing Doors.

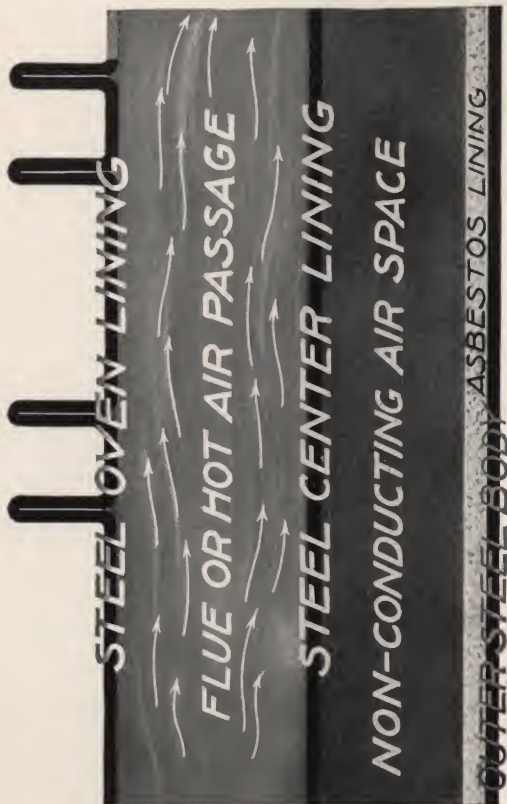
In these gas ranges we offer the most durable and substantially made ranges ever placed on the market. For a number of years their good features have been known to the public, and wherever introduced they have given universal satisfaction and met with ready sale.

The walls being made double with an asbestos lining and intervening air spaces insures the full value of the heat generated from the burning gas being utilized, thus making DETROIT JEWEL Gas Ranges of this construction exceptionally economical in gas consumption. This plan of construction, coupled with the best material that can be obtained, and skilled workmanship, produces a range that will long outlast ordinary constructions.

All modern features of practical utility are incorporated and for trade that demands high grade and superior gas ranges, they cannot be excelled.

The 25th Series is very attractive in design, having handsomely carved cast iron legs, base, front and oven door frames. Blue Planished Steel is used throughout in making the body, and the interior linings are of heavy sheet steel. A large, roomy baking oven and broiler are supplied, and the double oven doors are spring poised and when dropped form a convenient shelf on a level with the oven bottom. The burner equipment is illustrated and described on the following pages and a full description is given of their construction and exclusive features.

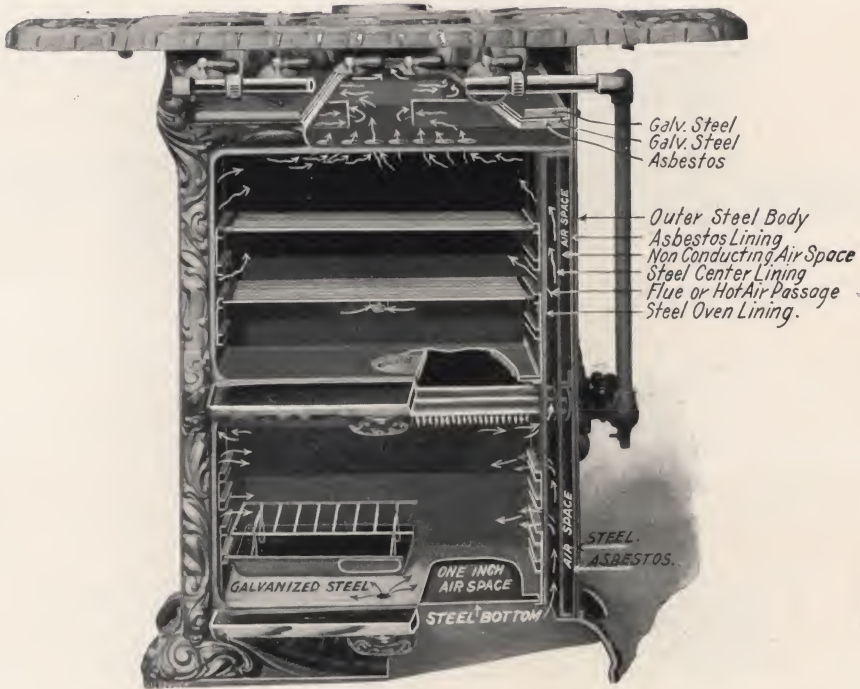
The 30th Series has Blue Planished Steel, double body (sides and back), with cast iron frames and oven doors, which swing on hinges instead of dropping forward; the upper door is steel lined, the lower door is aluminized on the inner surface. Swinging doors are often preferred because they swing out of the way, and some Gas Companies, especially those who rent stoves, desire them, claiming that they are not easily broken. The other features of these ranges



SECTIONAL VIEW SHOWING STEEL WALLS,
ASBESTOS LINING AND INTER-
VENING AIR SPACES

are similar to those of the 25th Series and are fully described on the following pages.

Both of the above series can be furnished for Natural Gas.



SECTIONAL VIEW OF A DETROIT JEWEL DOUBLE BODY GAS RANGE.

Distinctive Features of Double Body Construction

The bodies of all DETROIT JEWEL Gas Ranges of this type are made with two separate steel walls interlined with asbestos and with an intervening air space making an extra durable and substantial construction that retains the heat in the oven flues and prevents loss by radiation.

Blue Planished Steel, the best grade of material manufactured for stove purposes, is employed in all DETROIT JEWEL Gas Ranges of this construction, with the exception of the 30th Series, which has cast iron doors and Frame.

This kind of steel will not rust, chip or peel, and will retain its polished surface during the lifetime of the range. It is easy to keep clean and requires no blacking.

The exterior steel wall is made in one piece without seam or joint, so that no end surfaces are exposed to the action of rust.

All cast parts are attractively modeled and made from a special process iron in our own foundries.

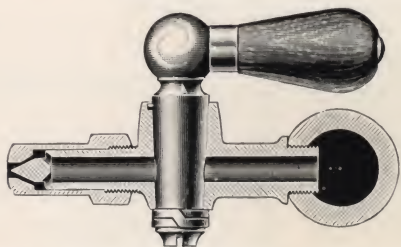
The ovens are made square with special ventilating flue construction that insures perfect baking and the greatest economy in gas consumption.

The oven lighter is T shaped; conveys flame direct to oven burners, and is controlled by a separate valve.

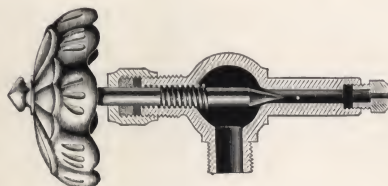
The bottoms of these gas ranges are made double with circulating air space and the oven tops are double with asbestos interlining, a series of deflecting plates being installed in the top flue so that full value of the heat generated is utilized. Oven and broiler linings and bottoms are removable.



Lever or needle valves as illustrated can be furnished with all Detroit Jewel Gas Ranges of this plan of construction. These valves have adjusting sleeve so that the amount of gas supplied to burner can be increased or decreased according to the gas pressure of the locality.



ADJUSTABLE LEVER-HANDLED VALVE, SECTIONAL VIEW



NEEDLE VALVE, SECTIONAL VIEW

Lever valves have gumwood handles, and a spring washer to hold plug tight and prevent leakage of gas when operated. The handle is not extended beyond feed pipe, so cannot be accidentally turned by brushing against it.

Needle valves are supplied at \$1.00 list, extra. The needle has good thread surrounded by asbestos packing, and is easily adjustable. Owing to the many advantages of lever valves, we recommend them.

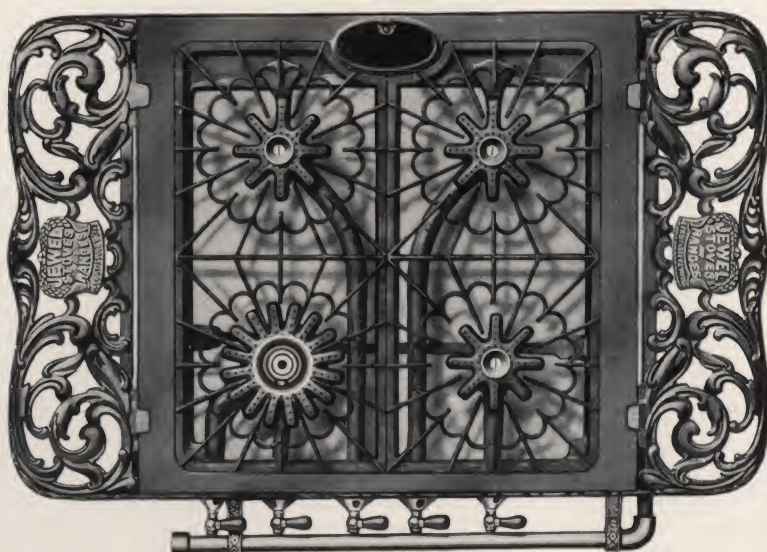
For description of burners, see Page 8.

Any of the Gas Ranges of this series can be furnished for burning natural gas.

Top Plan of Double Body Ranges

The top plates are extra large, and Plain Ranges are furnished with end shelves of attractive design. Three single burners are provided, and a giant burner of double capacity with a simmering burner center. Beneath the burner lies a pressed galvanized drip pan that can be easily withdrawn for cleaning. The top grates are cast in two sections to permit expansion and contraction without breaking, and are placed close to the burners to insure greatest gas economy. Burners, top grates and end shelves are instantly removable as no bolts or nuts are used to fasten them.

Note protected lever valves, adjustable mixer caps and extra large seamless feed pipe.



TOP PLAN DOUBLE BODY DETROIT JEWEL GAS RANGE



Series 25

Plain Range with Blue Planished Steel, Double Body

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with Lighter for Oven

NUMBER		FOR MANUFACTURED GAS				FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
25—16		P	190	\$37.00	Collide	210	\$40.00	Earthquake
25—18		P	210	41.00	Collier	250	44.00	Ease
25—20		P	230	46.00	Collision	270	49.00	Easily

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

	No. 25-16	No. 25-18	No. 25-20
Upper Baking Oven	16 x 16 x 11	18 x 18 x 12	20 x 20 x 12
Cubic Inches in Upper Oven	2816	3888	4800
Lower Broiling and Roasting Oven	16 x 16 x 10	18 x 18 x 11	20 x 20 x 11
Top Plate, including Shelves	37 x 23 1/4	39 x 25 1/4	41 x 25 1/4
Two Top Shelves, each	23 x 6 1/4	25 1/4 x 6 1/4	25 1/4 x 6 1/4
Height from floor	34	36	36
Grates	20 1/2 x 10 1/4	20 1/2 x 10 1/4	20 1/2 x 10 1/4



Series 25

Range with Six Burner Top

Two Giant Burners, Two Simmering Burners, and Four Single Burners; Two Two-Line Burners with Lighter for Oven

NUMBER		FOR MANUFACTURED GAS			FOR NATURAL GAS			
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
25—20		X	250	\$52.00	Compliment	275	\$56.00	Ejaculation

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

This six-burner top range cannot be supplied with side attachments, such as Water Heater, Broiler, etc.

MEASUREMENTS

Top, including Shelves 47 1/4 x 25 1/4

Other Measurements same as those of Plain Range No. 25—20. Page 29.



Cast Series 30

Plain Range with Cast Swing Doors

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with Lighter for Oven

NUMBER			FOR MANUFACTURED GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE
30—16		D	190	\$36.00	Bewilder
30—18		D	215	40.00	Bewitch

MEASUREMENTS		
	No. 30-16	No. 30-18
Upper Baking Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Upper Oven	2816	3888
Lower Broiling and Roasting Oven	16 x 16 x 10	18 x 18 x 11
Top Plate, including Shelves	37½ x 23¼	39 x 55¼
Two Top Shelves, each	23½ x 6¼	25¼ x 6½
Height from Floor	34	36
Grates	20½ x 10¼	20½ x 10¼



MEDIUM PRICED

DETROIT JEWEL GAS RANGES

94th Series—Double Oven with Drop Doors

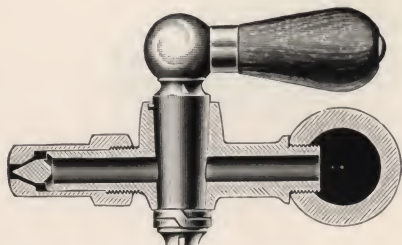
95th Series—Double Oven with Cast Swing Doors

98th Series—Single Oven with Drop Doors

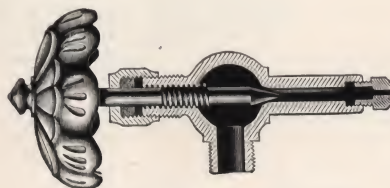
These ranges were especially designed to compete with those of other manufacturers whose stoves cost materially less to manufacture than do our full size 52 series and our blue planished steel, asbestos lined ranges.

Wood's Refined Black Steel is used in the construction of the bodies of these ranges and the linings are our new patented interlocking type which have many advantages over any other linings ever placed in a gas range. A full description of these linings is given on page 10.

The same star shaped, one piece burners placed in our most expensive patterns are furnished, the equipment consisting of one giant burner, simmering burner with lever valve and three single burners.



ADJUSTABLE LEVER-HANDLED VALVE, SECTIONAL VIEW



NEEDLE VALVE, SECTIONAL VIEW

All ranges of this series are fitted with adjustable lever valves such as are illustrated herewith, with the exception of the 98th Series which has removable brass tip instead of adjustable sleeve. Needle valves are supplied at \$1.00 list extra.

Every modern feature is incorporated in these ranges, including our improved one piece oven lighter which insures the oven burner always being lighted and does away with any possibility of explosion.

The ovens are roomy and square and the heat currents are properly circulated to make them quick and efficient bakers.

These ranges are far better than the best stoves made by most of our competitors, and are sold at a very low price. We are confident they will give entire satisfaction to the user, the Gas Company and to the dealer.

They are made in only the sizes indicated and without side attachments.

The 94th and 98th series have blue planished steel spring poised doors, forming, when open, a convenient shelf on a level with the oven bottom. Handsomely carved cast iron base, frame and oven door frames make the ranges of these series very attractive.

The 95th series have full cast iron frames and cast swing doors aluminized on the inner surfaces.



Series 94

Double Body Range with Drop Doors

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with Lighter for Oven

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
94—16		P	175	\$33.00	Baptist	195	\$36.00	Barb
94—18		P	190	36.00	Baptismal	210	39.00	Barbary

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

	No. 94-16	No. 94-18
Upper Baking Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Upper Oven	2816	3888
Lower Broiling and Roasting Oven	16 x 16 x 9	18 x 18 x 10
Top Plate, including Shelves	35 1/4 x 22	37 1/4 x 23 1/4
Two Top Shelves, each	6 1/4 x 22	6 1/4 x 23 1/4
Height from Floor	34	35
Grates	9 x 18	10 1/4 x 20 3/4



Series 95

Double Body Range with
Cast Swing Doors

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners
with Lighter for Oven

NUMBER		FOR MANUFACTURED GAS		
SERIES	OVEN STYLE	WEIGHT	LIST	CODE
95—16	P	175	\$32.00	Bantam
95—18	P	190	35.00	Bantling

MEASUREMENTS		
	No. 95-16	No. 95-18
Upper Baking Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Upper Oven	2816	3888
Lower Broiling and Roasting Oven	16 x 16 x 9	18 x 18 x 10
Top Plate, including Shelves	35 1/4 x 22	37 1/4 x 23 1/4
Two Top Shelves, each	6 1/4 x 22	6 1/4 x 23 1/2
Height from Floor	34	35
Grates	9 x 18	10 1/4 x 20 1/4



Series 98

Double Body Range with Drop Door

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with Lighter for Oven

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
98—16		P	155	\$28.00	Baptizer	175	\$31.00	Baptism
98—18		P	170	30.50	Baptistry	190	33.50	Barbecue

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

	No. 98-16	No. 98-18
Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Oven	2816	3888
Top Plate, including Shelves	35 1/4 x 22	37 1/4 x 23 1/4
Two Top Shelves, each	6 1/2 x 22	6 1/2 x 23 1/4
Height from Floor	31	32
Grates	9 x 18	10 1/4 x 20 3/4



SINGLE BODY, POPULAR PRICED

DETROIT JEWEL GAS RANGES

96th Series—Double Oven Range with Drop Doors

97th Series—Double Oven Range with Cast Swing Doors

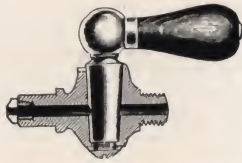
The Gas Ranges of the above Series are good serviceable constructions similar to those representing the best ranges of most manufacturers, although not incorporating the exclusive features of our latest improved and high priced patterns.

Owing to additional expense entailed in the manufacture of our latest improved ranges, they cannot be sold at as low prices as ordinary ranges and we have designed these Series to meet such competition; and in them we offer the trade the best finished and most efficient gas ranges ever placed on the market at such low prices.

In design and finish they are identical with our 94th and 95th Series, the castings being made from the same patterns. The only material point of difference between these ranges and the above named patterns, lies in the construction of the oven linings and valves and that the top pipe brackets are Japanned instead of Nickeled.

Wood's Refined Black Steel is used in making the bodies and the side oven linings are designed so that the steel plate forming a non-radiating air space in our higher priced ranges is eliminated. A back oven lining is provided with intervening air space between the two walls.

The same one-piece star shaped burners placed on our most expensive patterns, are furnished, and the top and oven burner equipment is similar.



LEVER HANDLED VALVE WITH CHANGEABLE TIP
FURNISHED ON RANGES OF ABOVE SERIES

The valves are of the standard lever type with spring washer and removable brass tip fitted with wood handles poised at convenient angle for turning.

A galvanized iron drip pan is placed under top burners, and the top grates, end shelves and burners can be lifted from place for cleaning. The burner compartment is unlined.

The ovens are square and the flue construction is such that quick and efficient results are obtained with minimum gas consumption. Heavy steel wire oven racks, which do not tip from position when withdrawn, are furnished.

For trade that demands gas ranges of merit and that will give good satisfaction at a low price, these ranges cannot be equaled.

The 96th Series have drop oven doors with planished steel panels, and the 97th Series have full cast iron front with swing doors, aluminized on the inner surface.



Series 96

Single Body Range with Drop Doors

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with Lighter for Oven

NUMBER		FOR MANUFACTURED GAS				FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
96—16		P	165	\$31.00	Dabble	185	\$34.00	Dame
96—18		P	180	34.00	Dally	200	37.00	Damage

Ranges for MANUFACTURED Gas shipped unless NATURAL Gas is specified.

MEASUREMENTS

	No. 96-16	No. 96-18
Upper Baking Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Upper Oven	2816	3888
Lower Broiling and Roasting Oven	16 x 16 x 9	18 x 18 x 10
Top Plate, including Shelves	35 1/2 x 22	37 1/4 x 23 1/4
Two Top Shelves, each	6 1/2 x 22	6 1/2 x 23 1/4
Height from Floor	34	35
Grates	9 1/4 x 18	10 1/4 x 20 3/4



Series 97

Single Body Range with Cast Swing Doors

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with Lighter for Oven

NUMBER		FOR MANUFACTURED GAS			
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE
97—16		P	165	\$30.00	Damp
97—18		P	180	33.00	Damsel

MEASUREMENTS		
	No. 97-16	No. 97-18
Upper Baking and Broiling Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Upper Oven	2816	3888
Lower Broiling and Roasting Oven	16 x 16 x 9	18 x 18 x 10
Top Plates, including Shelves	35 x 22	37¼ x 23¼
Two Top Shelves, each	6½ x 22	6½ x 23¼
Height from Floor	34	35
Grates	9 x 18	10¼ x 20¾



STEEL BODY

DETROIT JEWEL GAS RANGES

91st Series—Double Oven Range with Drop Doors

99th Series—Single Oven Range with Drop Door

The demand for efficient gas ranges at a minimum cost induced us to add to our assortment the above series.

The reduced cost of these ranges has not been made possible by sacrificing the essential features, but by eliminating ornamentation and all such parts that are not absolutely necessary.

The Bodies are made from Wood's Refined Black Steel with heavy steel frames. Sheet steel oven linings are furnished which are designed to form a double body range with intervening air space between the two walls. They can be easily removed, as no bolts or nuts are used to hold them in place.

Star shaped, one piece burners are supplied and the top and oven burner equipment is similar to our higher priced constructions. A galvanized iron drip pan is furnished and the burner compartment is lined with galvanized iron.

The valves are the standard lever type with removable brass tip and spring washer to hold the plug firmly in place. The handles are of wood, poised at a convenient angle for turning. Ovens are made square and fitted with heavy steel wire racks.

The oven doors are double and have cast iron frames with blue planished steel panels. They are spring poised and when dropped form a shelf on a level with the oven bottom.

In every respect these ranges are well made and have every feature necessary to make them practical and economical ranges which will give good satisfaction.

Detroit Jewel Cooker

For those who want the simplest construction possible that will do the work of a gas range, or want a gas cooking appliance as an adjunct to a coal range, the No. 12 DETROIT JEWEL Cooker is the best device of the kind on the market.

It is made with three (3) top burners and a single oven burner extending the entire length of the oven. The body is made of steel and tin lined to reduce heat radiation. Wire oven racks are provided and the stamped steel door drops down forming a shelf held in place by wire supports. A wood handle is placed on the oven door so that the hands of the operator will not be burned. Many Gas Companies push the sale of these Cookers as an educator, knowing that the people who use a Cooker will soon learn the advantages of gas and discard the coal range and purchase a full sized Gas range.



Series 91

Steel Body Plain Range with Drop Doors

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with Lighter for Ovens

NUMBER		FOR MANUFACTURED GAS				FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
91—16		P	145	\$29.50	Danger	165	\$32.50	Dart
91—18		P	160	32.00	Dapper	180	35.00	Dastard

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

	No. 91-16	No. 91-18
Upper Baking Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Upper Oven	2816	3888
Lower Broiling and Roasting Oven	16 x 16 x 9	18 x 18 x 10
Top Plates, including End Shelves.	35 1/4 x 22	37 1/2 x 23 1/4
Two End Shelves, each.	6 1/4 x 22	6 1/4 x 23 1/4
Height from Floor.	34 1/2	35 1/4
Grates	9 x 18	10 1/2 x 20 1/2



Series 99

Steel Body Plain Range with Drop Door

Giant Burner, Simmering Burner, and Three Single Burners; Two Two-Line Burners with Lighter for Oven

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
99—16		P	125	\$26.00	Daunt	145	\$29.00	Daze
99—18		P	140	28.50	Dauntless	160	31.50	Dazzle

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

	No. 99-16	No. 99-18
Oven	16 x 16 x 11	18 x 18 x 12
Cubic Inches in Oven	2816	3888
Top Plate, including End Shelves	35 1/4 x 22	37 1/4 x 23 1/4
Two End Shelves, each	6 1/4 x 22	6 1/4 x 23 1/4
Height from Floor	30 1/2	31
Grates	9 x 18	10 1/4 x 20 1/2



Series 12

Detroit Jewel Cooker

Three Single Top Burners with One Two-Line Oven Burner Extending
Full Length of Oven

NUMBER	FOR MANUFACTURED GAS		
	WEIGHT	LIST	CODE
12	65	\$15.00	Alphabet

Body is made of Wood's Refined Smooth Black Steel.

Ornamental stamped double oven door, with *smooth* steel inner lining, which when dropped makes a convenient shelf, being held in position by strong wire hangers.

Tin lined, with large *non-radiating* air space, and downward flue, utilizing heat to the fullest extent.

Wire oven racks are furnished and oven rack slides are of double pressed tin, on a line with the oven opening.

Oven door handle has a wooden bar, and is always cool.

Strong cast iron legs, *easily set in place without bolts*, and packed inside, convenient for shipping.

This is an *economical stove* for small families, *the oven heats quickly*; it is very convenient in small kitchens when desired as an adjunct to a coal range.

MEASUREMENTS

Top	13¼ x 28½
Body	20 x 12½ x 19
Height of Stove from Floor	32



PATENT INTERLOCKING LINED DETROIT JEWEL CABINET RANGES THE NATURAL WAY

80th Series—Cabinet Range with or without Low Warming Closet

83rd Series—Cabinet Range, Skeleton Base without Warming Closet

The DETROIT JEWEL Cabinet Range is the result of many years' careful study of the requirements and points to be desired by both the user and the gas company who want the Range used continually the year around. Points aimed at in the construction have been convenience, safety to the operator, small gas consumption, elimination of all costs for maintenance, easy adjustment to any gas pressure, and the baking, broiling and roasting ovens large enough for any requirement.

At first glance it may seem that the Cabinet Range is too large for the kitchen, but on actual measurement and comparison it will be seen that it requires no more room than the ordinary coal range, and only a very few inches more than the old style gas range. The gas piping is kept close to the range and the extension top shelf provided does not need to be used if crowded for room.

The convenience of the range is at once apparent. Everything can be done in a natural easy position. No getting down to the floor to see broiling or toasting. It is right there before you. Just enough below the eye to avoid spattering of grease in your face. The roast, the steak, or the toast can be seen at a glance on opening the drop door, which forms a convenient shelf in a position where you want it.

The oven is located right in the spot where it is most easily operated. No reaching up. No reaching down. The DETROIT JEWEL Cabinet oven is in the only place where it is convenient, that is, right in front of the operator.

Both the oven and the broiler are of a size that will please the cook. The kind that make people use their gas range the year round. Long enough and high enough for the largest turkey and deep enough for two tiers of bread. Spring poised drop oven doors when dropped form a convenient shelf just at the right place. The heavy wire oven racks slide in grooves which hold the racks in position. A heavy, durable, deep drip pan with a rack held positively in place is provided.

The cooking burners are at the side of the oven. When working on the top burners the heat from the ovens does not trouble the operator. There is no heat from upper broilers to trouble the operator. There is no danger from the heat of the lower oven or from the top burners on account of having to reach into the upper ovens.

They are made with either four burners or with six burners as may be required by the amount of cooking to be done, and they are all handy, right there before you, at the most convenient height, as there is nothing in the way of the high or low oven to make the top plate higher than it ought to be for the greatest convenience.

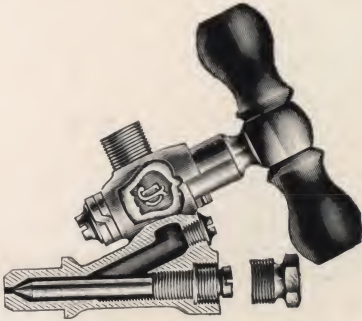
Below the top plate is placed a warming oven in the Eightieth Series which will obtain ample heat for warming plates, etc., from the broiler at the side or when greater heat is required by lighting the burner with which it is equipped.

The Eighty-Third Series is made with a Skeleton Base without a Lower Boiling Oven, to meet the demand of those who want a range free from attachments under the top plate. A convenient shelf is provided and placed 10½ inches from the floor.

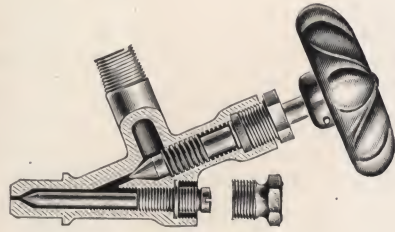


The bodies are made of Wood's Refined Uniform Black Steel easily kept clean. The linings are our latest patented removable inter-locking type, made from special process steel that is least liable to rust.

The burners are our standard star shaped one-piece, cored castings, with ground end, and tight fitting steel air shutter. The valves are a new design with an adjustable needle, amply protected to prevent leaking around the needle, and has large clear gas way. They are easily adjusted to any kind of gas or the varying pressures that may be found in different parts of a city.



NEW ADJUSTABLE LEVER VALVE



NEW ADJUSTABLE NEEDLE VALVE

The grates, oven racks, and flue construction, are identical with the construction of our new 52nd Series described on pages 9, 10 and 11.

The 80th Series are provided with convenient high shelf placed above the top burners, but not so wide as to in the least obstruct the use of the rear burners. The top of the oven forms a large and very convenient warming shelf. They can be furnished with a high leg base which permits cleaning underneath the range without inconvenience, or if desired, with a double warming closet placed underneath the range, which is convenient for storing utensils. Both Series of DETROIT JEWEL Cabinet Ranges are put up at the factory in very complete shape, and all that is necessary to set up the range in the kitchen is to bolt on the four legs or set the stove on the lower closet if it is to be used. The necessary piping is furnished to make the flue connections in the rear so that the simple stock pipe is all that is required to connect the range properly to the chimney.

Detroit Cabinet Ranges, while necessarily higher priced than the old style small Gas Ranges, are still considerably lower in price than the average coal range, and undoubtedly a large proportion of gas consumers will be willing to buy these desirable equipments and pay the small extra price asked if the gas companies will carry them in stock and show their advantages.



DETROIT JEWEL CABINET RANGE IN OPERATION



Series 83

Detroit Jewel Cabinet Range

With Side Oven, Broiler and Skeleton Base; Giant Burner, Simmering Burner, and Three or Five Single Burners, Two Two-Line Burners with Lighter for Oven and Broiler

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
83—18	P		275	\$60.00	Blouse	295	\$63.00	Blubber
83—18	6P		300	70.00	Blucher	330	74.00	Blowpipe

No. 83-18-6P Range has Seven instead of Five Top Burners.
Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS		
	No. 83-18	No. 83-18 6
Top Plate, including Shelf	32 1/4 x 22	38 x 22
Height from Floor to Top Plate.	30 1/2	30 1/2
Size of Oven	18 x 19 x 14	18 x 19 x 14
Size of Broiler	18 x 19 x 12	18 x 19 x 12
Height from Floor to Top of Oven	61	61
Floor Space occupied with Shelf	28 x 58	28 x 63
Floor Space occupied without Shelf	28 x 54	28 x 56 1/2



Series 83

Detroit Jewel Cabinet Range

With Side Oven, Broiler, Skeleton Base, and High Closet; Giant Burner, Simmering Burner, and Three or Five Single Burners; Two Two-Line Burners with Lighter for Oven and Broiler

NUMBER		FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
83—18	Closet	325	\$77.00	Deal	345	\$80.00	Deacon
83—18	6C	350	87.00	Fume	380	91.00	Fumble

No. 83-18-6C Range has Seven instead of Five Top Burners.
Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

		MEASUREMENTS	
		No. 83-18	No. 83-18 6
Top Plate, including Shelf		32 1/4 x 22	38 x 22
Height from Floor to Top Plate		30 1/2	30 1/2
Size of Oven		18 x 19 x 14	18 x 19 x 14
Size of Broiler		18 x 19 x 12	18 x 19 x 12
Height from Floor to Top of Oven		61	61
Floor Space occupied with Shelf		28 x 58	28 x 63
Floor Space occupied without Shelf		28 x 54	28 x 56 1/2



Series 80

Detroit Jewel Cabinet Range

With Side Oven and Broiler, Lower Warming Oven and High Leg Base; Giant Burner, Simmering Burner, Three or Five Single Burners, Two Two-Line Burners with Lighter for Oven and Broiler; Star Shaped Burner for Warming Oven

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
80—18	S		320	\$73.00	Bluebell	340	\$76.00	Blueberry
80—18	6S		350	83.00	Blurt	390	87.00	Blur

No. 80-18-6S Range has Seven instead of Five Top Burners.

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS			No. 80-18	No. 80-18 6
Top Plate, including Shelf			32 x 22 ½	37 ½ x 22 ¼
Height from Floor to Top Plate			34	34
Height from Floor to Top of High Shelf			55 ½	55 ½
Floor Space occupied by Shelf			28 x 59	28 x 63
Elevated Oven			18 x 19 x 14	18 x 19 x 14
Broiler			18 x 19 x 12	18 x 19 x 12
Boiling Oven			22 x 19 x 11	22 x 19 x 11



Series 80

Detroit Jewel Cabinet Range

With Side Oven and Broiler, Lower Warming Oven, Two Warming Closets and Canopy;
Giant Burner, Simmering Burner, Five Single Burners, Two Two-Line Burners with
Lighter for Oven and Broiler; Star Shaped Burner for Warming Oven

NUMBER		FOR MANUFACTURED GAS				FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
80—18		SC without Canopy	370	\$88.00	Fable	390	\$ 91.00	Fabric
80—18		6SC without Canopy	400	98.00	Facile	440	102.00	Faint

No. 80-18-SC Range has Five Top Burners and No. 80-18-6SC has Seven Top Burners.
If wanted with Canopy add \$21.00 List. Code, Faith.

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

Height from Floor to Top of Canopy	87½
Warming Closets	20 x 24 x 9 and 20 x 20 x 9

Other Measurements same as on page 47



DETROIT JEWEL CABINET OVEN AND RANGE COMBINATION

The building of kitchens of limited dimensions in homes and apartment buildings, or with doors and windows located in such a manner that it is impossible to place a Cabinet gas range where it will be convenient for the operator has led us to try to solve this difficulty by offering the oven and range combinations illustrated on the following pages.

These combinations consist of an independent baking and broiling oven, constructed so that it can be attached or separated from the No. 1 base or single oven range with which it is shown. Such an equipment offers the advantage of having increased baking and cooking facilities as well as one embodying the desirable features found in the DETROIT JEWEL Cabinet Ranges.

In the accompanying drawings it will be noted how, by placing the oven in one location and the No. 1 base or single oven range in another, an equipment is provided which lack of space would not otherwise allow. These combinations can be readily adapted to any kitchen and a little study will determine how it can be done.

The Independent Oven is made with a high cast iron leg base and a steel shelf is installed midway between the top and the floor. The oven and broiler compartments are elevated to just the right height so that access to them is accomplished without bending or stooping.

Wood's Refined Black Steel is used in making the bodies and the oven linings are of our patent

interlocking type which can be easily removed, as no bolts or nuts hold them in place.

The oven doors drop forming a convenient shelf on a level with the oven bottoms. Oven racks are of heavy steel wire and double steel guides are provided which support them when withdrawn.

The burner equipment consists of two two-line burners with pilot lighter. Valves are our latest improved adjustable type. The baking oven is extra large and deeper than those in ordinary ranges. The broiler compartment is much larger than in any other plan of construction and will accommodate the largest roasts, game or fish.

The No. 1 base consists of a regular gas range top mounted upon high legs. It is equipped with one giant, one simmering and three single burners similar in every respect to those furnished on

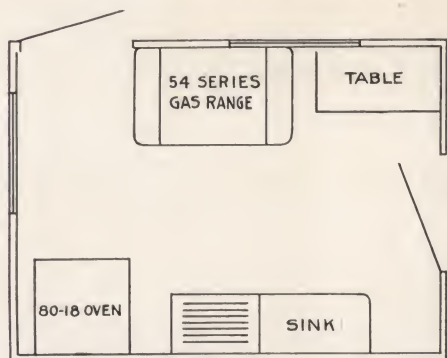


DIAGRAM OF KITCHEN PLAN SHOWING 80-18 OVEN IN COMBINATION WITH 54 SERIES GAS RANGE

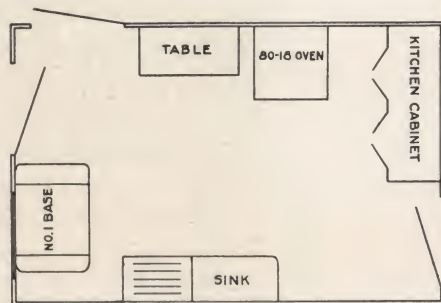


DIAGRAM OF KITCHEN PLAN SHOWING 80-18 OVEN IN COMBINATION WITH NO. 1 BASE

DETROIT JEWEL Gas Ranges of the 52 series. Housewives will find this equipment very convenient when the use of an oven is not desired, as it is very easy to keep clean.

Any single oven range can also be used in connection with the independent Oven, but our 54 series are preferable. These ranges are fully described on pages 9, 10 and 11. The feed pipes on the Independent Oven are made so that connections can be easily made if attached with No. 1 base or single oven range or installed separately.



Detroit Jewel Cabinet Gas Oven

Equipped with Two Two-Line Burners and Lighter

NO.	WEIGHT	LIST	CODE
80—18 Oven			
For Manufactured Gas	175	\$37.50	Float
For Natural Gas	185	38.50	Flock

Ovens for Manufactured Gas shipped unless Natural Gas is specified.

MEASUREMENTS

Upper Baking Oven	18 x 19 x 14
Lower Broiling Oven	18 x 19 x 12
Height from floor	60 1/2
Floor space occupied	26 x 26

Construction described on page 49.



Detroit Jewel No. 1 Base



Giant Burner, Simmering Burner and Three Single Burners

NO.	STYLE	WEIGHT	LIST	CODE
1—Base				
For Manufactured Gas	100	\$22.50	Flood	
For Natural Gas	115	24.50	Foist	

Base for Manufactured Gas shipped unless Natural Gas is specified

MEASUREMENT.

Top surface	36 x 22
Height from floor	27
Leg floor space	25 x 22

For description and illustration of combinations possible with No. 80—18 Oven and No. 1 Base, see pages 49 and 51.



Detroit Jewel Cabinet Oven and No. 1 Base Combination

Giant Burner, Simmering Burner, and Three Single Burners for Base, and Two
Two-Line Burners with Lighter for Oven

NUMBER		FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
80—18	Oven and No. 1 Base	275	\$60.00	Debauch	300	\$63.00	Debauchee

Above Combination shipped for MANUFACTURED GAS unless NATURAL GAS is specified.

MEASUREMENTS

Top Surface of Base	36 x 22
Upper Baking Oven	18 x 19 x 14
Lower Broiling Oven	18 x 19 x 12
Height of Oven	60
Floor space occupied	57 x 26

See page 49 for description of how Combinations of this kind can be installed in small kitchens.



Detroit Jewel Cabinet Oven and 54-22 Series Range Combination

Giant Burner, Simmering Burner, and Five Single Burners; Two Two-Line Burners with Lighter for Range, and Two Two-Line Burners and Lighter for Independent Oven

NUMBER		FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
80—18	Oven and 54-22 Range	380	\$83.50	Dearth	420	\$88.50	Decay

Above Combination shipped for MANUFACTURED GAS unless NATURAL GAS is specified

MEASUREMENTS	
Top Surface of Range Section	43½ x 24
Baking Oven in Range Section	22 x 18 x 12
Upper Baking Oven in Oven Section	18 x 19 x 14
Broiling Oven in Oven Section	18 x 19 x 12
Floor space occupied	26 x 63

See page 49 for description of how combinations of this kind can be installed
Construction of range described on pages 9, 10 and 11

“BACK SAVING” ELEVATED OVEN

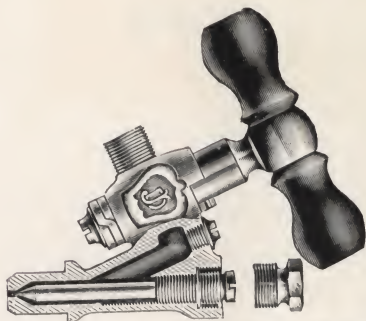
DETROIT JEWEL GAS RANGES

70th Series—Elevated Oven and Broiler Separate
71st Series—Elevated Oven and Broiler Combined

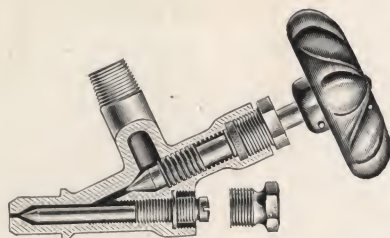
There is a growing demand for ranges having the oven and broiler elevated to the level of the face, obviating the necessity for stooping in order to watch baking and broiling operations. These series embody all the latest approved features, including our new adjustable valves and patent interlocking oven linings described on pages 9, 10 and 11.

The 70th Series range has Separate Elevated Baking and Broiling Ovens, with two two-line burners, and safety pilot light. The upper oven doors are of swing design while the lower doors drop, forming a convenient shelf. The broiler has a drop door, with fixed bar handle. The 70—18 x 2 nicked style is similar to the other styles with the exception the front of the range is ornamented with handsome nickel trimmings.

The 71st Series range has the Elevated Oven and broiler combined, that is, with two two-line burners, in the top of the oven for broiling, and two two-line burners with safety pilot light under the oven for baking. The pilot light is reached through a sliding mica door. A draw damper is provided which is opened while broiling and closed while baking. Drop oven doors are provided.



NEW STYLE ADJUSTABLE LEVER VALVES OF THIS TYPE
FURNISHED ON THESE RANGES



NEW STYLE ADJUSTABLE NEEDLE VALVES OF THIS TYPE
FURNISHED AT \$1.00 LIST EXTRA

Bodies of both these Series are made of Wood's Refined Black Steel, double, with non-radiating protective air space between walls. Have our patent interlocking steel linings which are readily removed; light wire oven racks, easily kept clean, with no sharp or projecting corners to injure the hands. The back is perforated to afford a sufficient supply of air to burners, for perfect combustion. The ovens are supported by neat, plain, nicked cast brackets.

A choice of three styles of bases is given for the 70th Series, each having an equipment of a giant burner, simmering burner, and three single burners on top, with improved galvanized iron top burner, chamber linings, unbreakable wire steel rod to support removable burners, and pressed galvanized iron removable drip pan. End shelves have four rough surfaced match scratchers.

No. 1 BASE is of the skeleton variety, supported by neatly modeled cast iron legs, with a convenient sheet steel shelf placed 10½ inches from the floor.

No. 2 BASE has a large lower warming closet, ventilated; drop door, warming burner; improved removable linings; non-radiating protective air space between linings and side walls; wire oven racks. Body is made of Wood's Refined Black Steel, with perfectly smooth cast frame, base and legs.

No. 3 BASE is a standard single oven range, similar to the No. 54-18 P Range described on preceding pages, providing two ovens in a very compact form and either of which can be used as a warming closet if desired by operating the pilot light only. This style of base only is furnished on the 71st Series.



Range with
Elevated
Oven and
Broiler;
Skeleton
Base



Giant Burner,
Simmering Burner,
Three Single
Burners;
Two Two-Line
Burners with
Lighter for Ovens

Series 70

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	BASE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
70-18	x	1	220	\$48.00	Beatitude	240	\$51.00	Bedizen

If Water Heater is wanted, add \$20.00 List.
Ranges for MANUFACTURED GAS shipped unless NATURAL Gas is specified.

MEASUREMENTS

Top, including Shelves	36 x 22 1/4
Shelves, each	6 1/4 x 22
Height of Burner Top from Floor	27
Height from Floor to top of Elevated Oven	65
Elevated Oven	18 x 18 x 12
Broiler	17 3/4 x 18 x 6 3/4



Range with
Elevated
Oven and
Broiler;
Lower
Warming
Closet



Giant Burner,
Simmering Burner,
Three Single
Burners; Two
Two-Line Burners,
with Lighter for
Elevated Ovens;
Star Burner for
Warming Closet

Series 70

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	BASE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
70—18	x	2	265	\$57.00	Bedlam	285	\$60.00	Beelzebub

If Water Heater is wanted, add \$20.00 List.
Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS	
Top, including Shelves	36 x 22 1/4
Shelves, each	6 1/4 x 22
Height of Burner Top from Floor	27 3/4
Height from Floor to top of Elevated Oven	64 3/4
Elevated Oven	18 x 18 x 12
Elevated Broiler	17 3/4 x 18 x 6 1/4
Warming Closet	18 x 18 x 12



Nickeled Range with Elevated Oven and Broiler; Lower Warming Closet

Giant Burner,
Simmering Burner,
Three Single Burners,
Two Two-Line
Burners with Lighter
for Elevated Ovens;
Star Burner for
Warming Closet



Series 70

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	BASE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
70-18	x	2N	290	\$65.00	Benedict	310	\$68.00	Benefactor

If Water Heater is wanted, add \$20.00 List

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

Measurements same as on page 66

The great amount of moisture resulting from gas makes it hard to keep nickel work bright, therefore nickel trimmed ranges have not been popular. There are, however, some who want this style of ornamentation and we are prepared to furnish this range to meet that demand.



Range with Elevated Oven and Broiler; Lower Oven



Giant Burner,
Simmering Burner,
Three Single
Burners with
Two Two-Line
Burners and
Lighter for Elevated
Ovens;
Two Two-Line
Burners, with
Lighter for
Lower Oven

Series 70

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	BASE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
70—18	x	3	300	\$63.00	Begonia	315	\$67.00	Beguile
70—20	x	3	335	74.00	Blarney	360	79.00	Bleach

If Water Heater is wanted, add \$20.00 List.

Ranges for MANUFACTURED Gas shipped unless NATURAL Gas is specified.

MEASUREMENTS

Top, including Shelves	36 x 22 1/4	Elevated Oven	18 x 18 x 12
Shelves, each	6 1/4 x 22	Cubic Inches in Elevated Oven . .	3888
Height of Burner Top from Floor . .	28	Elevated Broiler	17 x 18 x 6 3/4
Height from Floor to top of Elevated Oven	66	Lower Oven	18 x 18 x 12

70—20 x 3 Measurements of Ovens and Top Plate, 2 in. larger.



70-18x2
Range with
Water
Heater
and Six
Hole
Extension



Giant Burner,
Simmering Burner,
Five Single Burners;
Two Two-Line
Burners with
Lighters for Elevated
Ovens and Water
Heater;
Star Burner for
Lower Oven

Series 70

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	BASE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
70—18	x	2 6W	375	\$89 00	Belfry	395	\$92.00	Belgian

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

Top, including Attachments 48½ x 22¼

Other Measurements same as on page 55



Range with Combination Elevated Oven and Broiler; Lower Oven



Giant Burner,
Simmering Burner,
Three Single
Burners,
Two Two-Line
Broiler Burners and
Two Two-Line
Oven Burners with
Lighters for Elevated
Ovens; Two
Two-Line Burners
with Lighter for
Lower Oven

Series 71

NUMBER			FOR MANUFACTURED GAS			FOR NATURAL GAS		
SERIES	OVEN	BASE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
71-18	x	3	310	\$67.00	Beverage	335	\$71.00	Bevy

If Water Heater is wanted, add \$20.00 List

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

MEASUREMENTS

Top, including Shelves	36 x 22 1/4
Shelves, each	6 1/4 x 22
Height of Burner Top from Floor	28
Height from Floor to Top of Elevated Oven	68 1/4
Elevated Oven	18 x 18 x 12
Cubic Inches in Elevated Oven	3888
Lower Oven	18 x 18 x 12



ELEVATED OVEN

DETROIT JEWEL GAS RANGES

No. 36-18 x 18

The No. 36-18-18 Range, is a DETROIT JEWEL Specialty, designed to conform to the ideas and tastes of those people who prefer to have the baking and broiling ovens elevated on a line with the eye, so that those operations which require close attention may be more comfortably watched without stooping. It is built from Blue Planished steel, with smooth cast iron top plate, frames, and legs, finished in black. The oven doors have heavily nickeled panels and handles. The front gas pipe, brackets, and air mixers are also nickeled. All carving is very plain, but highly artistic, will not easily catch grease and dirt, and is the more easily kept clean.

The operating burners are raised to the most convenient height from the floor, upon artistically carved legs, with a roomy and very convenient low shelf. The ovens are quickly heated, have spring balanced drop doors, double and asbestos lined, with smooth surface, and, when opened are on a level with the oven bottoms, forming convenient shelves. The walls of the ovens are double, with non-radiating air space and asbestos lining. The oven and broiler bottoms are covered and an ample supply of air, for purposes of perfect combustion, is obtained through perforations in the back, which is double. The oven racks are of steel wire, light, strong, and easily kept clean. The oven rack slides are double, to prevent tipping when weighted and drawn forward.

The six top burners are the standard removable, one piece, star-shaped, drilled DETROIT JEWEL burners, including one Double, one Giant, and one Simmering Burner. The oven has two two-line burners with lighter and the broiler has two two-line burners with lighter. A large mica opening is placed in front for observation of the burners. Adjustable lever valves with Gumwood handles such as are placed on our 25th Series are furnished.

The large drip pan is made of pressed, galvanized steel, to prevent spilling of contents, and catches all grease and drippings. It can be easily removed for cleaning. The inner walls of the stove around the burners, and the bottom under the drip pan, are also made of galvanized steel. Top grates are removable, and are made to expand and contract without cracking. Extra heavy gas pipe is used to more securely hold the gas cocks, and prevent their working loose and leaking.

Ranges of this series can be furnished with one elevated oven and broiler side by side designated as style B0, or with one elevated oven and a combination oven and broiler described as style B2O.

In boarding houses or in homes where the service demands an extra large cooking surface, these ranges are especially desirable.





Series 36

Detroit Jewel Elevated Oven Range

Style BO—One Baking Oven and One Broiling Oven. B2O—Baking Oven and
Combination Oven and Broiler

Giant Burner, Simmering Burner, and Five Single Burners; Two Two-Line Burners,
with Lighter for Oven, Two Two-Line Burners, with Lighter for Broiler

NUMBER		FOR MANUFACTURED GAS				FOR NATURAL GAS		
SERIES	OVEN	STYLE	WEIGHT	LIST	CODE	WEIGHT	LIST	CODE
36	18—18	BO	375	\$75.00	Examiner	400	\$79.00	Expiring
36	18—18	B2O	390	83.00	Billet	425	87.00	Billiard

Ranges for MANUFACTURED Gas shipped unless NATURAL Gas is specified.

MEASUREMENTS

Top Surface	43¼ x 25
Elevated Oven	18 x 18 x 12
Elevated Broiler	18 x 18 x 10½
Height from Floor to Top of Stove	27¼
Height from Floor to Oven and Broiler Bottoms	47¼
Height from Floor to extreme Top of Ovens	61¾



EXTRA LARGE AND HEAVY

DETROIT JEWEL GAS RANGES

Series 32-18

The No. 32-18 Range is built for larger homes. The ovens are larger than those in ordinary Gas Ranges and the broiler is elevated above the Range, placed on a line with the eyes, and can, therefore, be conveniently watched when in operation.

It is an extra heavy, durable range, the body being built double, with a non-radiating protective air space between the walls, and interlined with asbestos. It is made from extra heavy, 18 gauge, Blue Planished Steel, with ornamental cast base and door frames, heavy cast top, with top grates cast in sections.

The door frames are attractively modeled, and a nicked steel band is provided on the edge of the top, making this a handsome piece of kitchen furniture, at the same time heavy and durable.

Our standard one-piece, star-shaped, removable, drilled burners are used, and Gum-wood handle adjustable lever valves are furnished. A six-line burner is used in broiler. A large mica opening is placed in front, for observation of oven burners. This is not shown in illustration.

The special oven flue construction guarantees perfect circulation of hot air.

SPECIAL ATTENTION is directed to the DETROIT JEWEL body construction, as a means employed to retain heat in the oven: 1—The outer body. 2—Asbestos lining. 3—Air space. 4—Steel lining. 5—Hot air flue. These several provisions prevent any loss of heat by radiation through sides of the range into the room.





Detroit Jewel Double Range

Two Ovens, Two Giant Burners, Two Simmering Burners, Six Single Burners; Two Powerful Burners with Lighter for Each Oven; Six-Line Burner in Elevated Broiler

NO.	OVEN STYLE	WEIGHT	LIST	CODE
32-18	P Single Range without Elevated Warming Closet or Broiler	260	\$ 63.00	Needless
32-18	D Without Elevated Warming Closet or Broiler	520	126.00	Needle
32-18	D With Elevated Broiler and Warming Closet	650	170.50	Negative
32-18	D With Double Elevated Broilers	680	183.00	Neglect
	Canopy, over all, extra	80	25.00	Negligent

If ranges listed on this page are wanted for Natural Gas, add \$4.00 list on single range, \$8.00 list for double range.
For heating water in connection with this range use the No. 12 Detroit Jewel Water Heater shown on page 80.
Ranges for Manufactured Gas shipped unless Natural Gas is specified.

MEASUREMENTS

Top Surface	51 x 31	Elevated Broilers, each	18 x 15 x 8
Ovens, each	18 x 22 x 14	Height from Floor to Top of Stove	29 1/4
Cubic inches in each Oven	5544	Height from Floor to Top of Broiler	56
Size of Grates	10 x 21	Height from Floor to Top of Canopy	71
Actual Space occupied per section			27 1/2 in. wide x 45 deep



DETROIT JEWEL COMBINATION RANGES

FOR GAS AND COAL OR WOOD

Notable Ranges—These ranges are furnished for either illuminating or natural gas, and for either hard coal, soft coal, coke, or wood, as ordered. They embody the most modern ideas of gas, coal, and wood range construction, and are intended for those who desire the very best range obtainable, therefore in building them no expense has been spared. The idea of incorporating every desirable feature was constantly kept in view, and in style, finish, convenience, durability and mechanical construction they will be found the most perfect cooking apparatus ever built.

Their Great Convenience—For those who desire to use gas during the summer, and coal or wood for the purpose of heating the kitchen in winter, these ranges are especially desirable. They occupy much less space in the kitchen than two separate ranges, and will be appreciated on special occasions, demanding more cooking surface than is available on any single stove. And we may also mention their desirability in localities where natural gas is used, which fuel supply occasionally gives out in extremely cold weather. Furthermore, when it is desired to use coal generally, it is a great advantage to also have a gas range which can be started in a second for light work, and a gas broiler will never be dispensed with when once used.

MEASUREMENTS

Top Surface, with 18-inch coal range	60 x 30
Top Surface, with 20-inch coal range	61½ x 31
Space occupied, over all	70½ x 33¼
Height from floor to top of Range	29
Height from floor to top of high closet and broiler (add 16 in. for piping)	58
Height from floor to top of Canopy	87
Broiler in gas range: opening 18 x 15 inches, height	8

Special Features of the Gas Range

One Piece, open star-shaped, drilled burners.
Low Grates.
Very convenient broiler in upper closet—can be inspected without stooping.
Broiler chamber of ample size for small roasts.
Large baking oven.
Special oven flue construction; oven bakes perfectly.
Smooth blue planished steel body, extra finish.
Body double, interlined with asbestos.
Oven linings made in sections and portable.
Strong, convenient wire racks, which do not absorb much heat, and are cleanly.
Oven door is double, asbestos lined, balanced, and, when open, forms a shelf flush with the oven bottom.
Range is very handsome and easily kept clean.
Elegant cast base.
Very attractive nickeled parts, as shown in illustrations.

Special Features of the Coal or Wood Range

Very convenient broiler feed door.
Oval end fire box—no "dead corners."
Extra heavy fire box linings.

Extra heavy duplex grate; may be removed without disturbing linings or water front.
Smooth blue planished steel body, extra finish; interlined with asbestos.
Spring balanced oven door; when open forms a shelf flush with the oven bottom.
Patent sectional oven bottom.
Top of oven near the fire is covered with a cast iron plate, to prevent its burning out at this point.
Convenient flue cleaning door, with projecting lip at bottom, to keep soot from falling on floor.
Extra heavy top plate, cast in sections; will not crack from unequal expansion.
Extra heavy ring pattern covers.
Extra heavy centers; cut long centers.
Wood fixtures furnished when desired; extended fire box (for wood) on every range.
Roomy upper closet, with a drop door, which forms a handy shelf.
Elegant cast base.
Nickeled band across entire front edge of top plate; with ornamental corners; very attractive nickeled parts, as shown in illustrations.
Complete range furnished with or without canopy, and with or without high broiler and warming closet. For range without warming closet and high broiler we quote special price.



Detroit Jewel Premier Combination Range

No. 32-18 Gas Range combined with Jewel Premier Steel Range

NUMBER		FOR MANUFACTURED GAS		
		WEIGHT	LIST	CODE
32—18 x 81—18	Combination Range without Canopy	840	\$175.00	Muster
32—18 x 91—20	Combination Range without Canopy	865	190.00	Mutable
	Water Front in Coal Range, extra	30	7.50	Cartilage
	Canopy, extra	75	27.00	Fetter

Gas Section fitted for Natural Gas, extra \$4.00 list

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

	MEASUREMENTS	
Top Surface	No. 32-18 x 81-18	No. 32-18 x 91-20
	31 x 59	31 x 61
Size of Oven in Coal Section	18 x 22½ x 14	20 x 22½ x 14
Number of Holes in Top of Coal Section	Six 8-inch	Six 9-inch

For Measurements and Full Description of Gas Section, see pages 62 and 63



Detroit Jewel Domestic Combination Range

No. 32-16 Gas Range Combined with Domestic Jewel Steel Range

NUMBER	FOR MANUFACTURED GAS		
	WEIGHT	LIST	CODE
32-16 x 81-16 Combination Range without Canopy	675	\$150.00	Contain
Canopy as shown in above illustration, extra	75	27.00	Containable
Water Front Fitted in Coal Section, extra	30	7.50	Contaminate

Gas Section for Natural Gas, extra \$4.00 List.

MANUFACTURED GAS shipped unless NATURAL GAS Range is specified.

If desired to heat water with gas in connection with these ranges, we advise the use of No. 12 Independent Water Heater, illustrated on page 80.

MEASUREMENTS

Top surface	27 x 51
Height to Top of Canopy	87
Actual space occupied	31 x 61
Size of Oven in Coal Section	16 x 20 x 12½
Number of Holes in Coal Section	Six 8-inch

For Description and Measurements of Gas Section, see pages 63 and 64.



Number 32-23

Detroit Jewel Hotel Gas Ranges

In designing our Hotel Gas Ranges and Broilers we have anticipated every requirement of the most exacting chef, and the needs of the most modern and progressive hotel, large or small. In all particulars we have conformed closely to that standard which has been established after long practical experience.

Our number 32-23 ranges are substantially built, for heavy work, and can be used with either manufactured or natural gas.

They are built of best heavy, 18 gauge cold rolled black steel, with triple walls and intervening air spaces to serve as a protection to the outer wall and to confine the heat to the oven where it belongs.

They have extra heavy cast tops, with heavy top grate bars, substantial, durable and easily handled. Ovens are extra large, high and deep, with Drop Doors, having polished malleable iron frames and strong supporting arms, forming, when dropped, convenient shelves, strong enough to support any weight that is apt to be put upon them. The door catch is positive in action and easily opened.

The floor is protected from the oven burners by a double steel bottom, interlined with mineral wool, and with an air space between plates. They have removable oven bottoms protected underneath by heavy cast plates. Oven racks are open, made of flat cross bars of steel, and are very strong.

Burners are one-piece, removable, star-shaped, drilled, of larger size than our standard burner. They rest upon, and are kept in position by, cross bars of steel. There are four burners in the top of each section. The oven has three two line removable burners of great capacity, and two lighters. Lever valves are used. A large pressed galvanized iron drip pan is placed under the top burners and is easily removed for cleaning.

The finish is smooth black with polished door frames, handles, and high shelf trimmings and bracket. The horizontal top supply pipe, mixer caps, and valves are nicked.

These Ranges can be used in a single section or in batteries of two or more, set side by side. Single, Double and Triple equipments are illustrated. One or more broiler sections can be substituted if desired at slight additional cost.

Combination Hotel Range

Our Combination Coal (or Wood) and Gas Hotel Range consists of the No. 32-23 DETROIT JEWEL Hotel Gas Range combined with our No. 2-23A Jewel Hotel Range, for coal, or our No. 4-23A for wood, making an ideal equipment where both fuels are used, the equal of which has never been offered.

If desired, by payment of a slight additional price, the gas section can be furnished with broiling oven instead of baking oven. Broiler ovens are equipped with four one-line burners and the tops of same are protected by fire brick linings.

When High Shelf is supplied, one section of pipe for each oven or broiler is furnished.

The Coal Section of the No. 32-23 Combination Range has a fire box large enough to keep at very intense heat the cooking top which is made with loose top plates, not too heavy to quickly heat through, but strongly ribbed to prevent sagging. The French top is intended to be heated in this way and the utensils placed on top, not directly over the fire. It has one hole with 8-inch cover, over fire, made in ring sections. Ranges with 9-in. covers can be furnished.

It has a large ash pit with cast end, patent sectional oven bottom, to prevent warping, heavy fire brick linings, and ample room for protecting all exposed parts of the Range by means of fire brick; very heavy Duplex grates, which with one movement of the crank cut out ashes and clinkers from the lower part of the fire, and by a repetition of the crank movement, quickly dump all clinkers.

The grates can be easily removed without disturbing the linings. A powerful, heavy water heater covers the back of the fire box, thus taking heat from the fire box without chilling the oven. The tops of the ovens are protected by heavy cast iron plates, which are ribbed so as to hold ashes or cement, to prevent the oven top from burning.

The pipe collar can be closed and the smoke flume run underneath, if desired.

We will send our complete catalog of Hotel Ranges and Apparatus upon request.

See page 70 for instructions on how to set Hotel Ranges



Detroit Jewel Single Oven Hotel Gas Range

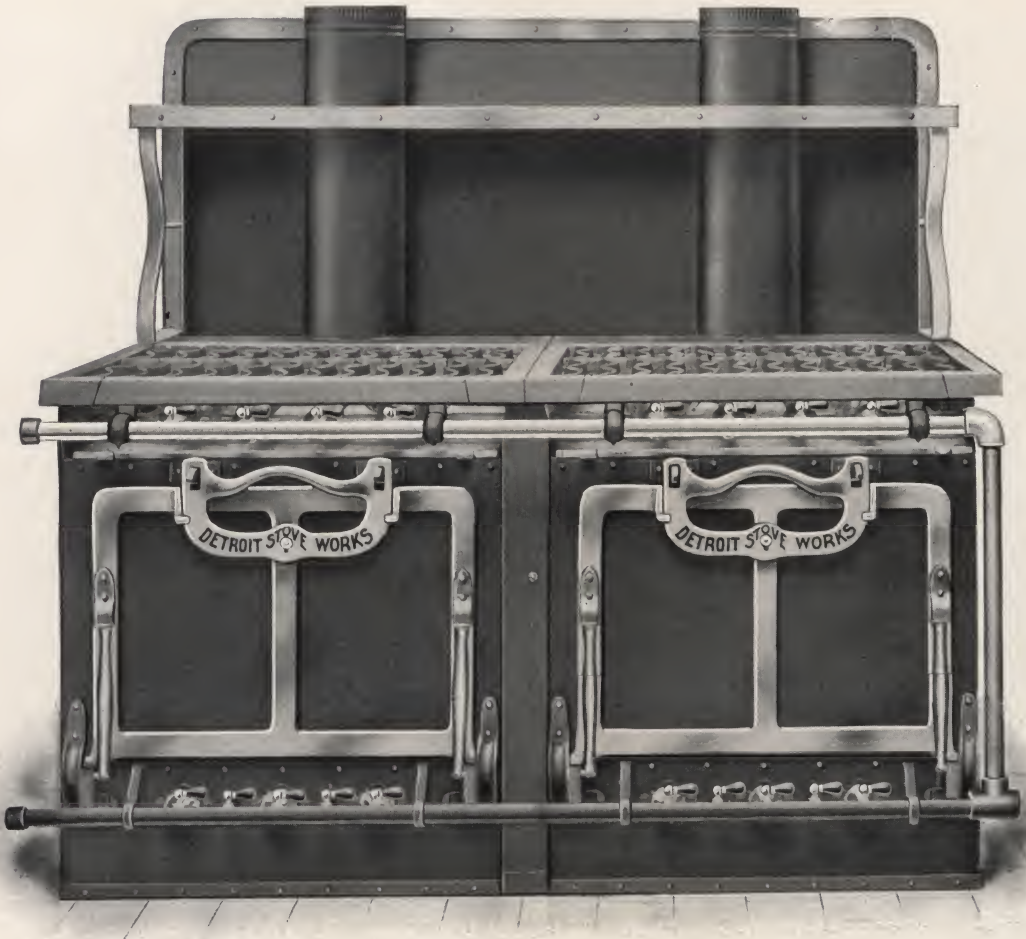
Four Large Burners in Top, and Three Two-Line Burners
with Two Lighters in Oven

NUMBER	WEIGHT	LIST	CODE
32—23A Single Oven, without High Shelf			
For Manufactured Gas	400	\$85.00	Emphasis
For Natural Gas	440	90.00	Emphatic
High Shelf, extra	30	11.00	Employ
Galvanized Iron Canopy, extra per foot		6.00	Blister
Planished Iron Canopy, extra per foot		7.50	Blizzard

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.
For heating water in connection with this range use the No. 12 Detroit Jewel Water Heater, as shown on page 81.
Batteries composed of as many single Ranges as desired can be furnished. For cost multiply price of single section by number wanted.

MEASUREMENTS

Top Surface	30 x 39
Oven	23 x 28 x 16
Height from Floor to Top of Range	31 1/2
Height from Floor to Top of High Shelf	56 1/2
Size of Grates	27 x 27



Detroit Jewel Double Oven Hotel Gas Range

Eight Large Burners in Top and Three Two-Line Burners
 with Two Lighters in Each Oven

NUMBER	WEIGHT	LIST	CODE
32—23 A2 Two Ovens			
For Manufactured Gas	800	\$170.00	Empower
For Natural Gas	880	180.00	Empress
High Shelf, extra	60	22.00	Empty
Galvanized Iron Canopy, extra per foot		6.00	Blister
Planished Iron Canopy, extra per foot		7.50	Blizzard

Range for Manufactured Gas shipped unless ordered for Natural Gas.
 For heating water in connection with this range use the No. 12 Detroit Jewel Water Heater, as shown on page 80.
 No. 32—23 B Broiler, see pages 70 and 71, can be substituted for one of the above ovens at the price listed for same.

MEASUREMENTS

Top Surface	60 x 39
Oven	23 x 28 x 16
Height from Floor to top of Range	31½
Size of Grates, each	27 x 13½



Detroit Jewel Hotel Gas Range

Style—Two Ovens and One Broiler

Four Large Burners in Top of Each Section, Three Two-Line Burners and Two Lighters in Each Oven, and Four Two-Line Burners in Broiler

NUMBER	WEIGHT	LIST	CODE
32—23 A2B Two Ovens, one Broiler			
For Manufactured Gas	1260	\$275.00	Encamp
For Natural Gas	1380	290.00	Encampment
32—23 B Broiler Section only			
For Manufactured Gas	460	105.00	Enchant
For Natural Gas	500	110.00	Enchantment
High Shelf (over three sections) extra	90	33.00	Enchanted
Galvanized Iron Canopy, per foot		6.00	Blister
Planished Iron Canopy, per foot		7.50	Blizzard

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

A third No. 32-23 Gas Range can be obtained for the Broiler Section if desired.

For heating water in connection with this Range, use the No. 12 DETROIT JEWEL

Water Heater, as shown on page 81

MEASUREMENTS

Top Surface	90 x 30
Height from Floor to Top of Range	31½
Baking Oven	28 x 28 x 16
Broiling Oven	22¼ x 28 x 10¼

For Full Description of these Ranges, see page 67

How to Set Hotel Ranges

Hotel Ranges should be placed on a base of brick or tile, and preferably with a sheet of galvanized iron over the bricks. If conditions do not permit of a brick or tile base for the range to set on, then the next best protection would be two sheets of zinc or galvanized iron, with ¼ inch asbestos board between the two sheets. These instructions apply to the 32-18 Series as well.





DETROIT JEWEL HOTEL GAS RANGE

Number 32-23 A2B Style—Two Ovens and One Broiler

See description and prices on pages 67 and 70



Number 32-24

Detroit Jewel Hotel Gas Range

These ranges have been devised to meet the objections of some Chefs to the ordinary type of hotel gas ranges. They are made with slotted cast iron centers so that the full top may be utilized for cooking, and the burners are distributed so that the front portion of the range can be heated hotter than the rear, thus bringing the most used and most available section of the range where it is most convenient to the user.

With every section is furnished one special cut out center to permit of cooking directly over the flame when desirable.

The burners are of the two-line type and each section is equipped with four short burners and two long burners which extend the entire depth of the range. By placing the cast centers at the proper distance from the burners, the greatest heat of flame is developed, and perfect combustion is insured.

The escaping hot gases from the short burners spread from under the utensils used in cooking to other parts of the top thus keeping its entire surface heated. The valves are of our latest improved type, and have an adjusting needle that can be easily regulated to any gas pressure. The handles are poised at a convenient angle and the barrel of the valve is held tightly in place by a spring washer. A protecting rail is placed over the valves on a level with the top plates and can be used for resting utensils drawn away from the fire.

A lighter is furnished so that the top burners can be lighted by simply turning on the gas, a feature which insures greater economy in gas consumption, as the operator will turn off the gas when no effort to relight it is required.

The feed pipes are much larger than those placed on other hotel gas ranges, assuring an ample supply of gas for all kinds of service.

The bodies are made from extra heavy gauge cold rolled steel and the linings are our new patent interlocking type with an intervening air space to protect the exterior wall and prevent heat radiation. All linings can be easily removed or replaced. Low cast legs are provided.

The ovens are made with a perforated cast iron bottom which permits the heat to enter direct, a decided advantage in roasting as the heat comes into contact with the roast at once and sears it over quickly, thus retaining all its juices and flavor. Heretofore many Chefs have claimed that a satisfactory roasting oven could not be found in hotel gas ranges, but in this construction the same results can be accomplished as with the best coal range.

For baking an auxiliary plate is furnished, which slides in place over the perforation in the cast plate. This plate forces the heat around the sides of the oven enabling it to be used for baking the most delicate pastry.

The oven burner equipment consists of three two-line burners with our improved pilot lighter which is lighted from the outside of the range. A guard rail protects the handles of the valves from injury.

These ranges can be furnished for manufactured, or natural gas. For natural gas solid cast centers are furnished.

For economy, convenience and durability these ranges are unexcelled. They are heavy and substantial. All rivets are driven cold by hand with cone heads. The oven doors have malleable iron handles and hangers and when dropped they form a convenient shelf that will sustain any weight placed upon them. The door catch is made so that the door can be slightly open if the oven becomes overheated. The oven racks are made from flat cross bars of steel and are strong and easily kept clean. Two sets of guides are provided.

A galvanized iron drip pan is furnished, which slides under the top burners. The oven burners can be easily withdrawn by removing a cast plate fastened with catch. Top burners can be lifted from place instantly.

No other Hotel Gas Range will give greater satisfaction or better service.



Style 32-24 A2

Detroit Jewel Double Oven Hotel Gas Range

Four Short and Two Long Two-Line Burners with Lighter in Top; Three Two-Line Burners and Lighter for Oven in each Section; Slotted Cast Centers

FOR NATURAL OR MANUFACTURED GAS

NUMBER	WEIGHT	LIST	CODE
32-24 A Single Section Range	400	\$125.00	Fickle
32-24 A2 Double Section Range	800	250.00	Fierce
High Shelf, extra per section	30	11.00	Filter
Galvanized Iron Canopy, per foot		6.00	Blister
Planished Iron Canopy, per foot		7.50	Blizzard

Ranges for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

Natural Gas Ranges furnished with Solid Cast Centers.

For heating water with this range, use No. 12 DETROIT JEWEL Water Heater as shown on page 81.

MEASUREMENTS

Top Surface	60½ x 32	Height from floor to top	34
Ovens	23½ x 24 x 14	Height from floor to top of high shelf	58
Cubic inches in Ovens	7896	Size of Top Centers	13½ x 14



No. 32-24 A3

DETROIT JEWEL TRIPLE OVEN
HOTEL GAS RANGE

Twelve Short and Six Long Two-Line Burners with Lighter in Top; Three Two-Line Burners with Lighter for each Oven; Slotted Cast Centers

FOR MANUFACTURED OR NATURAL GAS			
NUMBER	WEIGHT	LIST	CODE
32-24 A3 Slotted Cast Centers	1200	\$375.00	Bassett
High Shelf, extra	90	33.00	Flinch
Galvanized Iron Canopy, per foot		6.00	Blister
Planished Iron Canopy, per foot		7.50	Blizzard

Ranges for MANUFACTURED Gas shipped unless NATURAL Gas is specified.

Natural Gas Ranges furnished with Solid Cast Centers.

For heating Water with this Range, use No. 12 DETROIT JEWEL Water Heater, as shown on page 81.

MEASUREMENTS

Top surface	90 3/4 x 32
Ovens	23 1/2 x 24 x 14
Cubic Inches in Ovens	7896
Height from Floor to Top of Range	34
Height from Floor to Top of High Shelf	58
Size of Top Centers, each	13 1/2 x 14

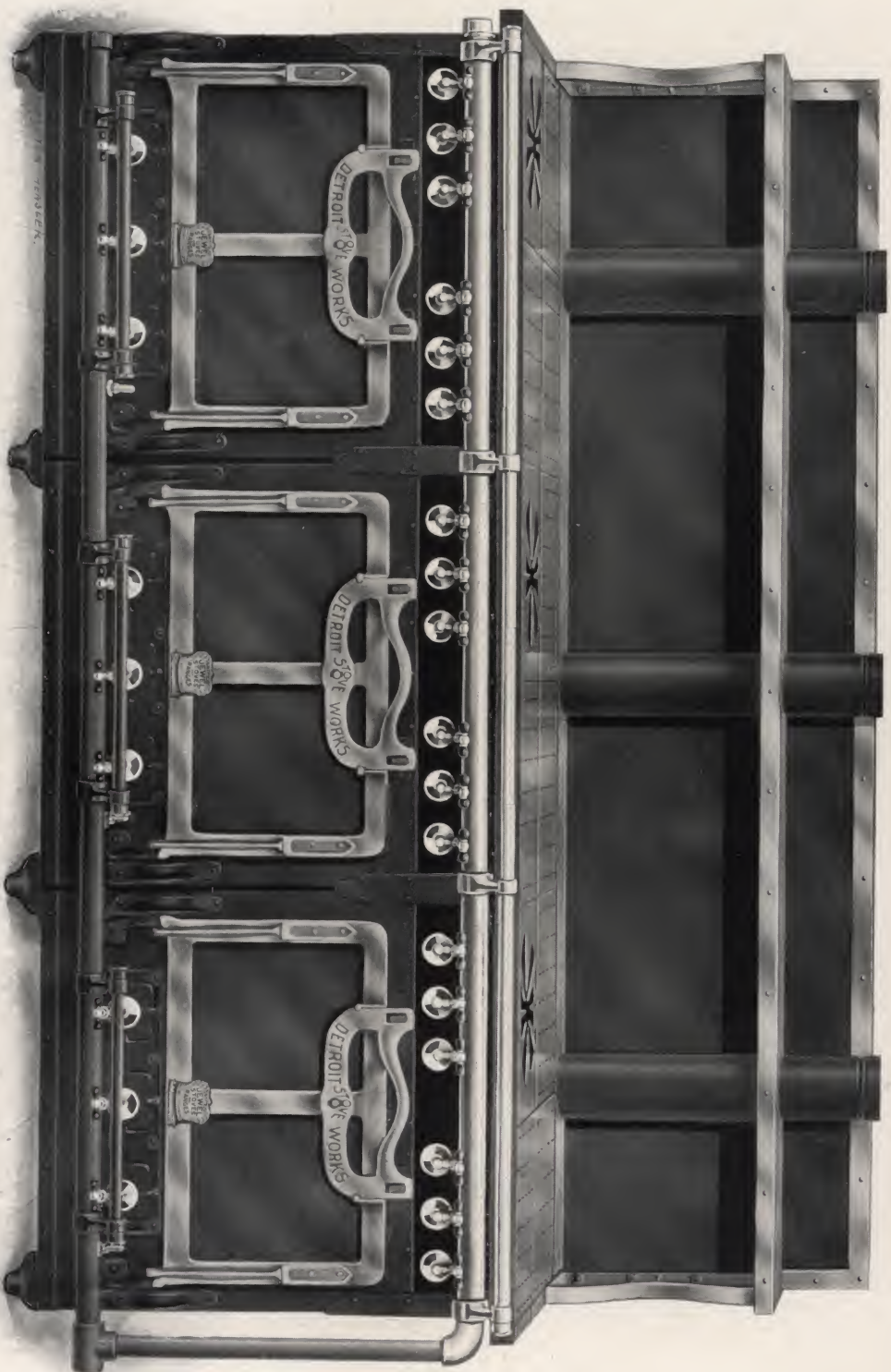
For description of DETROIT JEWEL Hotel Ranges of this series see page 72.

Special Hotel Department Maintained

The success we have met in the sale of DETROIT JEWEL Hotel Ranges for both gas and coal has induced us to add to our business a special Hotel Department for the furnishing of plans and specifications on all classes of hotel equipment. This Department is under the management of capable and experienced experts, who will gladly give information and advice on any subject pertaining to this kind of work.

We issue a complete hotel kitchen appliance catalog which will be sent upon request to those interested.

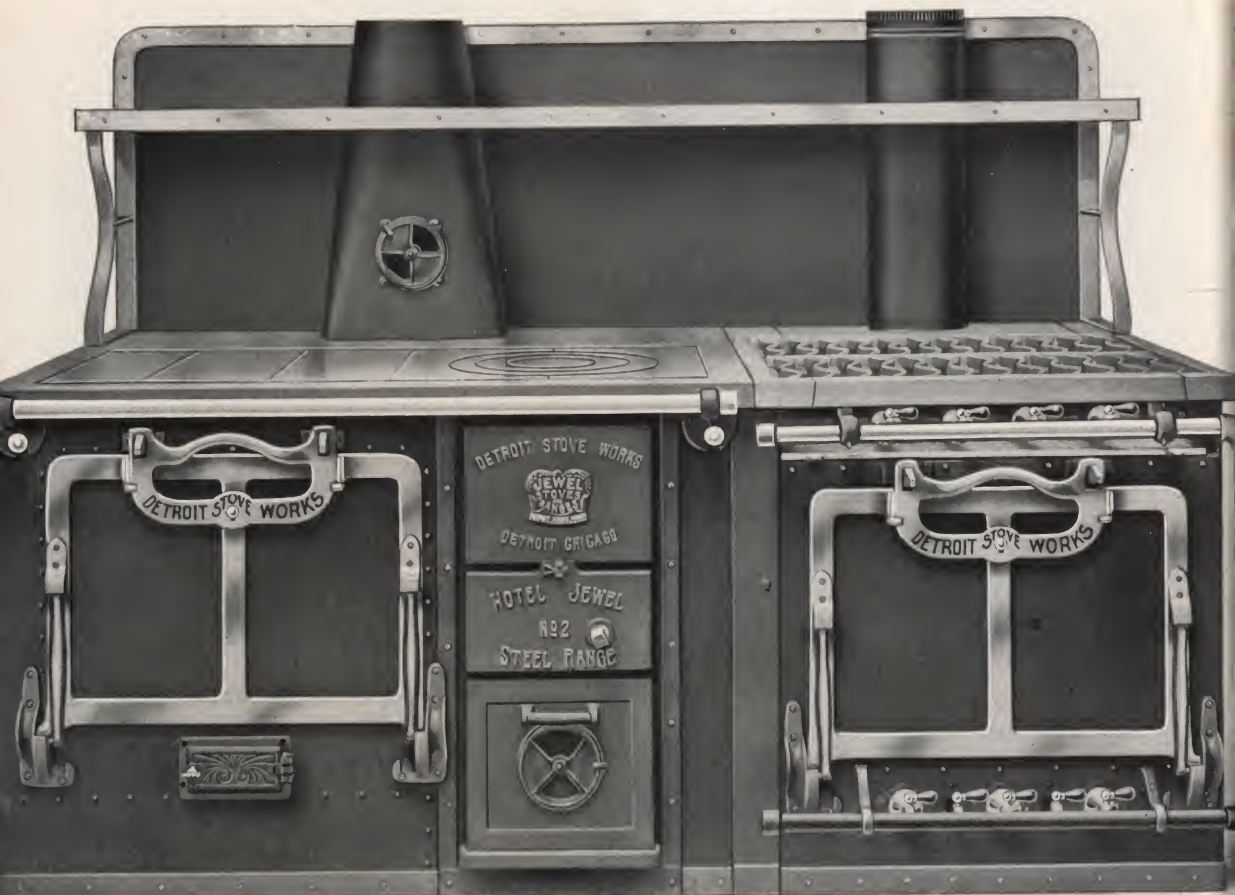




DETROIT JEWEL TRIPLE SECTION HOTEL GAS RANGE

Number 32-24 A³

Description of construction on page 72 · List prices and measurements on page 74



Detroit Jewel Combination Hotel Range

Gas Range has Two Ovens, Four Large Burners in Top, and Three Two-Line Burners with Two Lighters in Oven Combined with our No. 2-23A Hotel Coal Range

NUMBER	WEIGHT	LIST	CODE
32—23 x 2—23A Combination Range			
For Coal and Manufactured Gas	1135	\$240.00	Emulator
For Coal and Natural Gas	1160	245.00	Enable
High Shelf, extra	50	22.00	Enact
Overhanging Canopy, extra	70	34.00	Enactor
Water Heater in Coal Section	55	11.00	Walk

For heating water by Gas in connection with this Range, use the No. 12 Detroit Jewel Water Heater, as shown on page 81.

The above Range can be extended into any number of sections Coal or Gas Ranges. Specify if Gas Section is wanted for Manufactured or Natural Gas.

MEASUREMENTS

Top Surface	78 x 39
Top Surface of Coal Section	48 x 39
Top Surface of Gas Section	30 x 39
Ovens, each	23 x 28 x 16
Height from Floor to Top of Range	31½
Height from Floor to extreme Top of Shelf	55¼

For description of this Range see page 67.



Detroit Jewel Hotel Steel Gas Broiler

For Manufactured or
Natural Gas

An independent Gas Broiler especially adapted for use in Hotels, Clubs, Restaurants, Schools, and Public Institutions. DETROIT JEWEL Hotel Gas Broilers have been installed in a number of large hotels, clubs, etc., and have been used with great success and perfect satisfaction.

In these gas broilers the burners are placed above, and the articles to be broiled beneath the flame. The intensity of the heat is exactly the same all over the surface of the meat. It is possible to regulate the heat so as to have it exactly right for the article to be broiled, hence gas produces a more perfect broil than is possible with a charcoal or coal fire. This method of broiling is now in use in the leading hotels of the country. Either manufactured or natural gas can be used.

In every hotel it is convenient to have one very quick baking oven for roasting birds, Au Gratin work,—etc., and as the broiler is kept ready for work at any moment, there is a large amount of heat from the gas burners which can be utilized in a quick baking oven above the broiler, without increasing the gas bills a particle.

We furnish these Gas Broilers with or without the high baking and roasting oven.

The Broiler is extra heavy throughout, made from heavy cold rolled steel, black finish, with polished bands, heavy 24-in. broiler grate, moving easily in double cast slides; full sized, deep substantial drip pan; six powerful burners; strong wrought iron oven rack slides.



NUMBER

- 240 Broiler, without Oven
- 240 Broiler, with Oven

LIST
\$ 80.00
110.00

CODE
Escape
Escapade

MEASUREMENTS

Broiling Grate	24 x 24
Broiler Opening	24 x 29
Oven	22 x 22 x 14
Height of Broiler Base from Floor	32

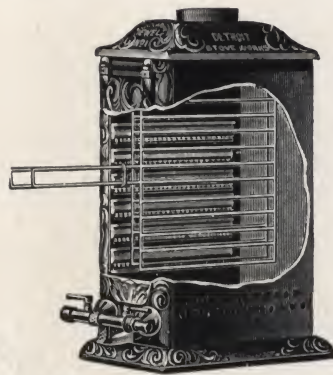


Detroit Jewel Gas Broiler

FOR MANUFACTURED OR NATURAL GAS



An Independent
Construction
for Broiling One or
Both Sides of
Steaks, Chops, Fowl,
Fish, Etc.,
and for Toasting



Has *two burners*, one on either side, *each consisting of six rows of holes drilled in cast iron plates*. Above each row of flames there is a projecting cast iron Flange or Extension Strip. These extension strips are *graduated* and prevent the heat from the lower flames smothering the upper flames. As each row of holes is fed with fresh air *perfect combustion is insured*, and the heat is *absolutely equal from top to bottom*, so that one part of the meat is not broiled faster than another part. In the construction of this broiler there is no asbestos or other perishable fibrous material to clog up the burner holes or to retain sputtering fats and the odor of gas.

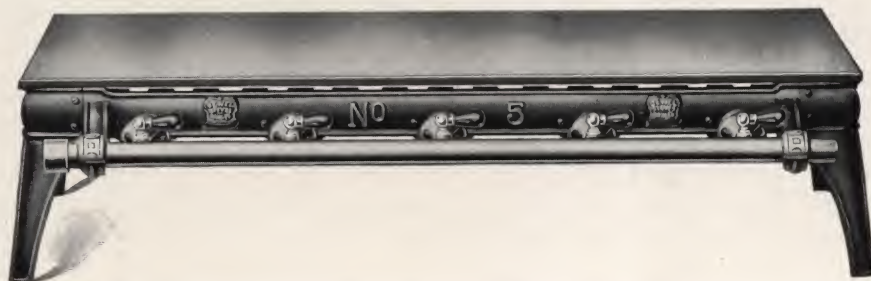
The flames on each side are controlled by a separate lever, so that in broiling or toasting, *one or both sides of the apparatus may be operated, as desired*.

Base measurement, $10\frac{3}{4}$ x 16 in. Height, $25\frac{1}{4}$ in. Opening, $4\frac{1}{4}$ x 13 in.

For Restaurant and Hotel use they can be connected in batteries of two or more broilers, as needed.

NUMBER	WEIGHT	LIST	CODE
1 Independent Broiler	70	\$17.00	Narrow
Stand, extra	50	7.50	Narrowing

Detroit Jewel Gas Cake Griddles



NUMBER	TOP PLATE	WEIGHT	LIST	CODE
1	12 x $18\frac{3}{4}$	45	\$15.00	Extract
3	24 x $18\frac{3}{4}$	90	20.00	Extraction
5	36 x $18\frac{3}{4}$	130	27.50	Exult

Extreme Measurements, over all:

No. 1— $13\frac{1}{2}$ x $24\frac{3}{4}$ in. No. 3— $25\frac{1}{2}$ x $24\frac{3}{4}$ in. No. 5— $37\frac{1}{2}$ x $24\frac{3}{4}$ in.

Designed for use in Hotels, Restaurants and Homes. Made in three sizes, with smooth polished steel top plate, neatly modeled cast frame and legs, with two two-line burners in No. 1, six two-line burners in No. 3, and ten two-line burners in No. 5.



Detroit Jewel Gas Pastry Oven

For
Manufactured
or
Natural
Gas



In hotels, restaurants or public institutions where gas is available, these ovens are unequaled for baking all kinds of pastries, bread, potatoes, beans, etc., or for roasting meats, fish and game.

They are substantially made from heavy gauge galvanized iron with sheet steel linings, and an intervening air space between the two walls to prevent heat radiation.

Two powerful two-line burners are furnished for each oven compartment, with pilot lighter. Burners and lighter fitted with adjustable lever valves.

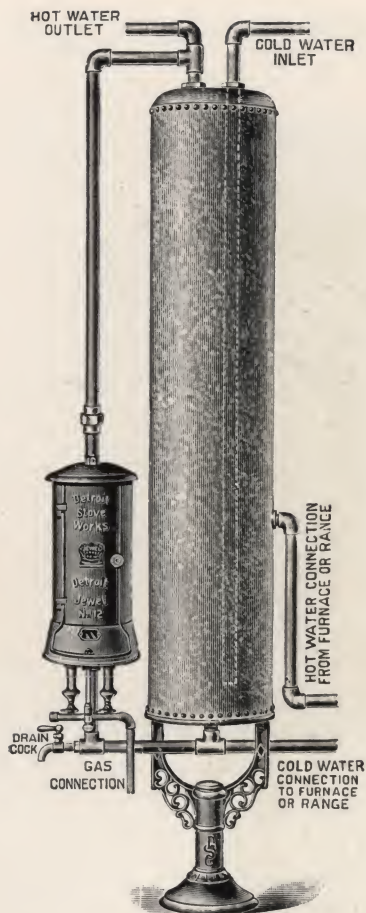
The No. 5 oven has but one oven with 4 drop doors, while the Nos. 10 and 20 have two ovens, one above the other, with 5 drop doors and independent burners so that one or both may be operated as desired.

The advantages of the double oven styles are many; one oven can be used for baking and the other for roasting, or one for quick baking and the other for slow baking as the work demands.

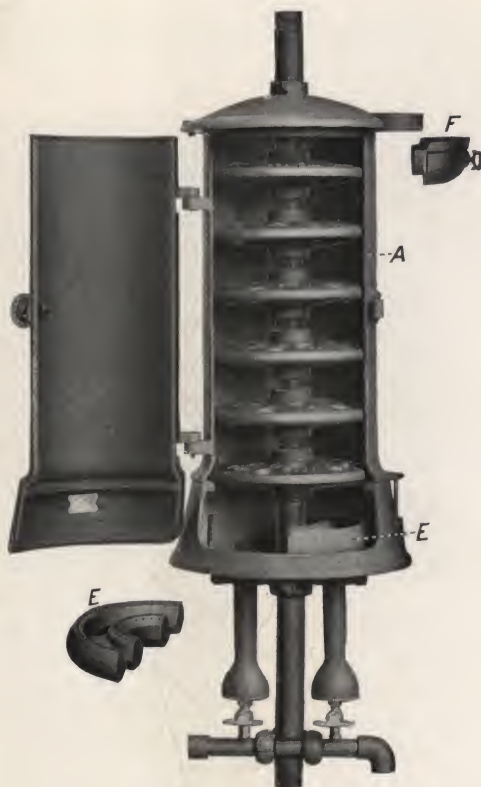
NUMBER	WEIGHT	LIST	CODE
5	250	\$100 00	Frantic
10	325	125.00	Fruit
20	450	150.00	Fruitful

Ovens for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

NUMBER	DIMENSIONS			NO. RACKS	SQ. FT. BAKING SURFACE
	HEIGHT	WIDTH	DEPTH		
5	52	30	24	4	16
10	72	36	24	5	26
20	72	42	26	5	34



THIS CUT SHOWS CORRECT WAY TO CONNECT INDEPENDENT WATER HEATER TO PRESSURE BOILER



THIS CUT SHOWS WATER HEATER WITH DOOR OPEN AND FLUE POCKET AND ONE-HALF OF BURNER REMOVED

Numbers 11 and 12

DETROIT JEWEL WATER HEATERS

After much experimenting and study we have produced a series of DETROIT JEWEL Independent Water Heaters which we confidently assert will heat a given amount of water more quickly, and at less cost, than will any other heater on the market, of equal size and weight.

These heaters are substantially alike in construction, differing only in size and capacity.

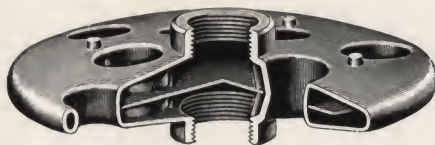
The outer casing "A" is made of cast iron which is not affected by rust as are the sheet steel casings generally used in water heater construction. A cast iron door is provided which swings on hinges, so that ready access may be had to the burners and discs for cleaning. The door has a mica opening for observation of the burners.

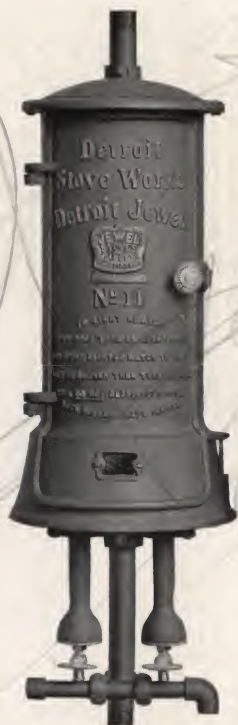
The water coil consists of a series of hollow round discs, in each of which are located several openings through which the heat passes in its ascent. Within each disc is placed horizontally a deflecting plate so arranged that the water in passing through the heater is compelled to flow in a very thin sheet over the entire inner surface of each disc, thereby absorbing all of the heat without waste. As the flow of the water is very shallow, it is quickly heated to a high temperature.

The smaller illustration, sectional view, shows the interior construction of a single disc, with its deflecting plate.

The burner is round, drilled, and very powerful, is made in two semi-circular sections, set in place without bolts, so as to allow of its easy removal through the front door, for cleaning. Each half of the burner is controlled by a separate valve. The gas cocks are placed underneath and are adjustable. No lighter is necessary, as the burners are easily lighted direct by opening the door, thus there is no possible chance for explosion.

Just under the flue is a removable cast pocket, "F", secured by a turnbuckle. All condensation, rust, etc., from the flue pipe instead of falling into the heater and filling flues, settles into this pocket, and can be removed at any time without disconnecting the pipe.





Number 11



Number 12

Detroit Jewel Water Heaters

Our Claim for These Heaters is That They Will Heat a Given Amount of Water in Less Time and at Less Cost Than Will any Other Water Heaters of Equal Size and Weight on the Market

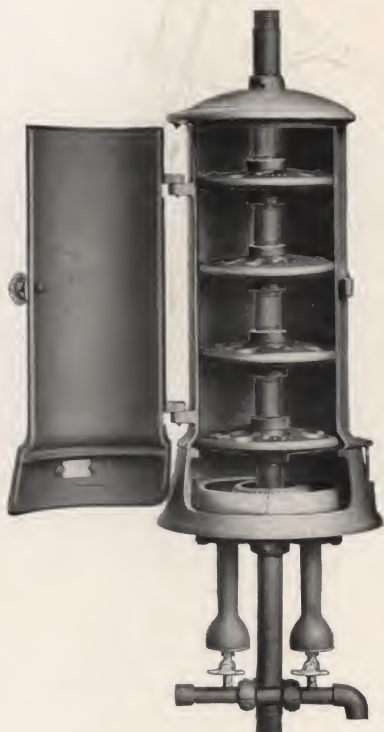
NUMBER		WEIGHT	LIST	CODE
11	Iron throughout	55	\$14.50	Blemish
12	Iron throughout	75	17.00	Blindfold

Heaters for MANUFACTURED GAS shipped unless NATURAL GAS is specified
Both sizes take 3-inch flue pipe. For prices see page 91

MEASUREMENTS

Comparative dimensions of Numbers 11 and 12 Detroit Jewel Water Heaters are here illustrated
Actual measurements are as follows:

NUMBER	HEIGHT	DIAMETER	CAPACITY
11	30 inches	6 inches	For 30 gallon Boilers
12	33 inches	8 inches	For 40 to 100 gallon Boilers



Number 11



Number 12

Detroit Jewel Water Heaters

With Four Brass Water Discs instead of Six Iron Discs, Otherwise the Construction is Identical with that Described on Page 80

NUMBER		WEIGHT	LIST	CODE
11	Brass Water Discs	50	\$22.00	Blight
12	Brass Water Discs	70	31.00	Blink

In ordering, specify if for MANUFACTURED or NATURAL Gas, otherwise Water Heaters for Manufactured Gas will be shipped
Both sizes take 3-inch flue pipe. For prices see page 91

MEASUREMENTS

NUMBER	HEIGHT	DIAMETER	CAPACITY
11	30 inches	6 inches	For 30 gallon Boilers
12	33 inches	8 inches	For 40 to 100 gallon Boilers



Detroit
Jewel
Gas Laundry
Stove

NUMBER	WEIGHT	LIST	CODE
4	116	\$22.00	Evangelist

Stoves for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

Heavy cold rolled steel double body, black finish, heavy cast iron closed top, base and legs. Bottom is provided with ample ventilation, to assure a sufficient supply of air to the burners, and perfect combustion. Four heavy, eight inch Jewel covers; heavy, durable centers; will accommodate two standard wash boilers; flue connection; two powerful, four-line drilled burners, extra heavy gas pipe, to hold gas cocks securely in place; lever valves.

MEASUREMENTS

Top surface	26 1/2 x 25 1/4
Height of Top from Floor	13 1/2
Height of Base from Floor	10 1/2



Detroit Jewel
Laundry Hot Plate

This is our No. 32 Hot Plate, described on page 84, set on high legs; has two extra large burners; height of top from floor 18 inches.

NUMBER	SIZE	WEIGHT	LIST	CODE
2	12 1/2 x 23 1/4	45	\$9.00	Realization
Combination extra large and simmering burner in place of extra large burners, at each			.50	Emerge



Detroit Jewel Hot Plates



No. 31, ONE BURNER 12 x 12¾ inches		
WEIGHT	LIST	CODE
18	\$4.25	Endow

No. 32, TWO BURNERS 12 x 22½ inches		
WEIGHT	LIST	CODE
28	\$6.25	Enemy

No. 33, THREE BURNERS 12 x 22 inches		
WEIGHT	LIST	CODE
38	\$8.50	Enforce

The above series of Hot Plates are made with a Japanned drip pan and the same style burners as are used in our gas ranges.

No. 31 has one regular sized burner; No. 32 has one regular sized and one extra large burner; No. 33 is fitted with two regular and one extra large burner. Extra large burners will be substituted for the regular sized burners at an additional list price of \$0.50 each. (Code, Emerald). Combination extra large and simmering burners will be furnished in place of extra large, if desired, at an additional list price of \$0.50 each. (Code, Emerge).

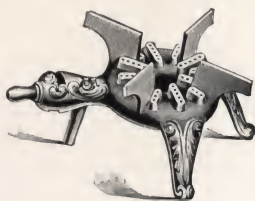


No. 21, ONE BURNER 9½ x 9½ inches		
WEIGHT	LIST	CODE
5	\$2.00	Law

No. 22, TWO BURNERS 9½ x 19 inches		
WEIGHT	LIST	CODE
11	\$3.25	Lily

No. 23, THREE BURNERS 9½ x 28½ inches		
WEIGHT	LIST	CODE
20	\$4.75	Logan

One Burner Table Stove



NUMBER
35 Plain

WEIGHT	LIST	CODE
2	\$1.10	Zest

Can be connected to any gas jet with rubber tubing. Tip should always be removed from jet. See Page 88 for price of rubber tubing.



Dean's Patent Heat Distributor

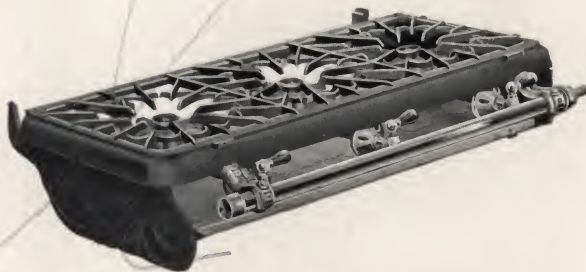
This appliance is designed to increase the cooking surface of a gas range top by furnishing a section which can be used in the same manner as the top of an ordinary coal range. It consists of a cast iron plate with flue underneath which distributes the heat generated by the burners to its entire surface. It occupies the place of one of the grates and when in position is on a level with the grate top and in no way interferes with the sliding of utensils from place to place.

Two covers are furnished so that the burners can be used direct if desired. It is particularly adapted to the heating of flat irons and adds greatly to the convenience and economy of a gas range.

Dean's Patent Heat Distributor with Gas Range
Dean's Patent Heat Distributor—Detached

LIST
\$1.00 net
1.25 net

CODE
Blockade
Blockhouse



STYLE No. 3

Gas Extension Tops

Adapted to any Jewel Steel Coal Range without Reservoir

These gas extensions are made so that they can be readily attached to any JEWEL Steel Range. They are made in two styles and have powerful burners. No. 2 with valves in front and No. 3 with valves on the side. Can be connected to gas supply with rubber tubing or iron pipe. Have sliding Galvanized Drip Pan under burners and strong supporting brackets. For baking the Portable Steel Ovens placed over Burners are very effective and economical.

NUMBER

2 Steel Range Gas Extension—Two Burners
3 Steel Range Gas Extension—Three Burners

WEIGHT

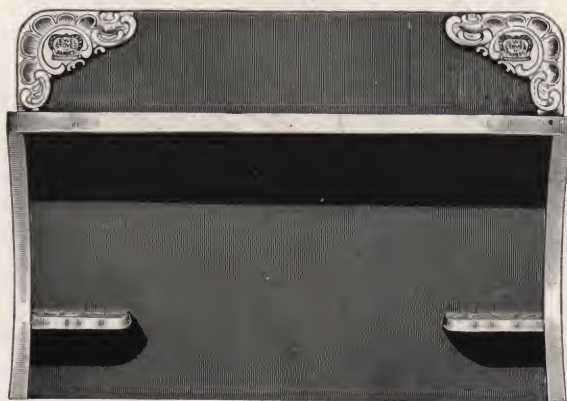
35
40

LIST

\$ 8.50
10.50

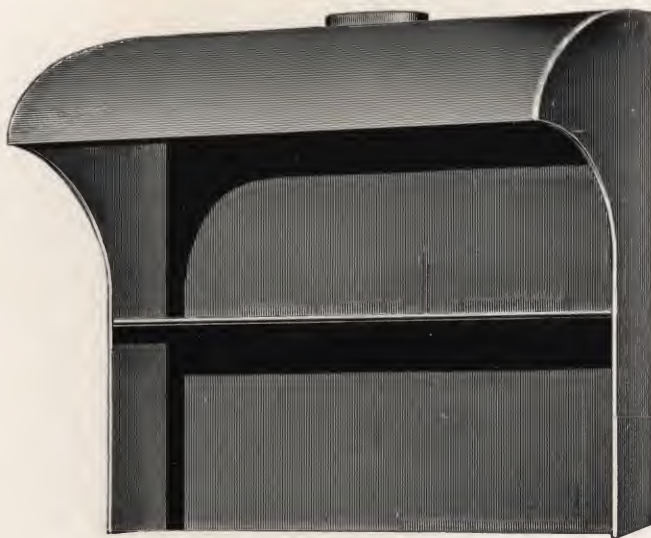
CODE

Reaction
Collectable



High Shelf

	WEIGHT	LIST	CODE
High Shelf for any Range	35	\$9.50	Near



Canopy with Shelf

	WEIGHT	LIST	CODE
Canopy, with Shelf for any plain Range	45	\$16.00	Condone
Canopy, with Shelf for any Range with Water Heater or Broiler		22.00	Bobbin

These goods are made of BLUE PLANISHED STEEL of highest finish.

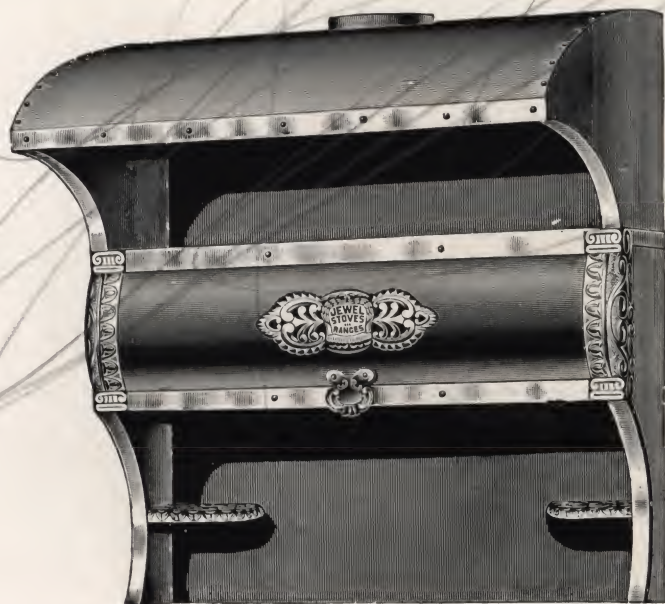
When ordering either High Shelf or Canopy with Shelf, be sure to specify for which range it is wanted



High Closet

High Closet for any Range

WEIGHT	LIST	CODE
45	\$16 00	Nearness



High Closet and Canopy

High Closet and Canopy for any Range

WEIGHT	LIST	CODE
55	\$26.00	Conduce

These goods are made of Blue Planished Steel of highest finish, and with heavily nickel-plated trimmings, as shown in illustrations
When ordering either High Closet or High Closet and Canopy, be sure to specify for which range it is wanted



Detroit Jewel Portable Ovens, Etc.



SIZE, 13½ x 12 x 18¾

NUMBER	LIST	CODE
1 Blue Polished Steel, 1 flame,	\$4.00	Midday



SIZE, 20½ x 12 x 18¾

NUMBER	LIST	CODE
2 Blue Polished Steel, 2 flames,	\$5.00	Miasma

The Linings are all of the best tin with a space of one-half inch between them and the outside surface, forming a double flue, which promotes perfect combustion, confines the heat in the oven, and prevents radiation of heat into the kitchen.

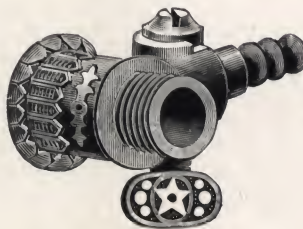
The Grates are of No. 8 bright market wire, with strips of steel strapped over each end, holding the wires firmly. There are two grates in each oven, these are held in position by racks stamped in the linings at the side.



Flue Cap

For preventing back draft from extinguishing gas flame

	LIST	CODE
3 inch flue, vent.	\$1.25	Fever
4 " " "	1.50	Fibre



Independent Connection

	LIST	CODE
3/8 Independent Connection for wall bracket,	\$6.00 per doz.	Nook



Detroit Jewel Mohair Covered Tubing

We sell only the very best grade Tubing, with ends made specially for convenience in connecting stoves to gas supply.

	LIST	CODE
We carry a stock of 6, 8, 10 and 12 foot lengths	\$0.10 per foot	Noon



Detroit Gas Toaster No. 130

Made of Heavy Steel Wire, with Best Wire Gauze Guard. Patented.

Put bread on top of grid.

The Detroit Toaster meets every requirement for making perfect toast over a gas stove. Distance of grid from guard is instantly adjustable to the intensity of heat—from half an inch to two inches—and bread does not require constant watching. The toaster makes hot, soft, evenly browned toast, free from the taint of gas, and *reduces the art of making good toast to one of the easiest operations in cooking.* Size 8x9 $\frac{1}{4}$ inches.

NUMBER

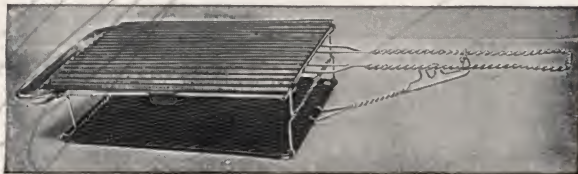
130 Detroit Toaster, per Dozen

LIST

\$15.00

CODE

Numidian



Detroit Gas Broiler

Corrugated Sheet Steel Grid, a Guard of Perforated Sheet Steel, Heavy Steel Wire Frame and Handles, and a Gravy Trough. Patented.

DIRECTIONS—Grease the grid and season the meat before putting it on. Drop the grid, to sear the surface, then raise it to broiling distance and let it cook half through. Turn the meat, drop the grid as before (to sear the surface), then raise it again to broiling distance until the meat is done. Good meat, thus broiled, needs no butter. N. B.—Meat is broiled half through, over a hot fire, when the juice appears on top.

The broiler *prevents* the possibility of flame, gas, or smoke coming in contact with the meat; *prevents* drippings from falling in the stove or catching fire, and saves them all; *prevents* the contact of fat with meat, while cooking, thus making a true broil. Size 8 $\frac{1}{4}$ x10 $\frac{1}{2}$ inches.

NUMBER

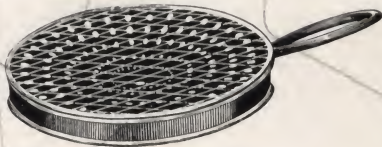
131 Detroit Broiler, per dozen

LIST

\$20.00

CODE

Nursery



The Apex Bread Toaster

This Toaster consists of a pressed steel frame with an inverted cone center which insures an equal distribution of heat to its entire surface. A wire rack surmounts the metal base and the heat passing up through the 800 perforations in the metal base come into contact with the bread, insuring an even toast. It will toast without drying out the interior of the toast. It is strong, durable and easy to clean. Four large slices of bread can be toasted at one time. This is without doubt the quickest, handiest, most serviceable and economical toaster on the market.

Apex Toasters, per dozen

LIST
\$6.50

CODE
Enrich



Oven Thermometer

NUMBER
50

LIST
\$2.50

CODE
Able

CAN BE PLACED IN THE OVEN DOOR OF
ANY DETROIT JEWEL GAS RANGE



Pancake Griddle, Sad Iron Heater, and Waffle Iron



Sad Iron Heaters

A very desirable article for use on gas ranges, for heating sad irons, and, when necessary, to protect utensils from direct contact with gas flame.

NUMBER	LIST	CODE
12 Round Sad Iron Heater, 12 in. diam.,	\$0.50	Collection
13 Square Sad Iron Heater, 11 x 11 in.,	.60	Explore



Pancake Griddle

The Pancake Griddle shown above has been specially constructed by us for use with gas stoves.

There is a deflecting plate between the open bottom and the top plate, and this has the effect of so distributing the heat that all parts of the top plate are equally heated, the center not receiving any more heat than the sides.

The top plate has a ground surface and is removable.

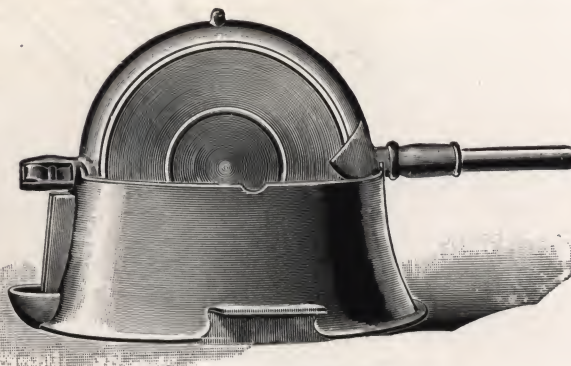
NUMBER	LIST	CODE
25 Pancake Griddle	\$3.00	Mountainous



Asbestos Lined Griddle

On this Griddle cakes may be thoroughly browned without scorching. The top is made of cold rolled clean steel, the bottom of asbestos. The griddle has an Alaska handle. Diameter, 9 inches.

NUMBER	LIST	CODE
9 Asbestos Lined Griddle, per dozen,	\$4.00	Marion



Waffle Iron

The Waffle Iron shown in the illustration is the *New American Deep Ring* pattern.

It will revolve in its own ring without lifting the pans, and its extra height helps to distribute the heat, making it the best waffle iron ever invented for gas stoves.

Made in one size only, regular No. 8 American Waffle Pans.

NUMBER	LIST	CODE
8 Waffle Iron, each,	\$2.00	Nay



Pipe Collars

These are the heaviest and best finished imitation brass Pipe Collars made.

		LIST	CODE
No. 3	3 in., per doz.,	\$0.40	Eyelet
No. 4	4 " "	50	Mason
No. 5	5 " "	60	Miller
No. 6	6 " "	80	Munch
No. 7	7 " "	90	College
No. 4 x 10	10 in. diameter, per doz.	90	Collegian



Asbestos Stove Mat

This is the latest thing in asbestos stove mats. It has an Alaska handle, which is a decided improvement over the ordinary wire ring handle. Diameter, 9 inches.

No. 9	Asbestos Stove Mat, per doz.,	LIST \$2.00	CODE Martin
-------	-------------------------------	-------------	-------------



Pipe and Elbows

BLUE POLISHED				COMMON			
		LIST	CODE			LIST	CODE
3 in.	28 in. lengths	\$0.45	Exception	3 in.	28 in. lengths	\$0.25	Worthiness
4 "	28 " "	50	Noose	4 "	28 " "	30	Wound
5 "	28 " "	60	Normal	5 "	28 " "	35	Wrapper
6 "	28 " "	75	Newton	6 "	28 " "	40	Wren
7 "	28 " "	1 00	Collective	7 "	28 " "	50	Wrest
Taper Joints, 28 in. lengths		1.00	Collector	Taper Joints, 28 in. lengths		50	Wrestle
3 in. Elbows		25	Exposition	3 in. Elbows		15	Wrestler
4 " "		25	Norse	4 " "		15	Wrestling
5 " "		30	North	5 " "		20	Wrinkle
6 " "		35	Norseman	6 " "		20	Wrist
7 " "		50	Collectorate	7 " "		30	Wrist band

SPECIAL PIPE FOR WATER HEATERS, JAPANNED INSIDE AND OUTSIDE

		LIST	CODE
3 in.	28 in. lengths	\$0.45	Excite
4 "	28 " "	50	Expression
3 "	Elbows	25	Excitement
4 "	" "	25	Exquisite

Prices quoted on Pipe, Collars, Elbows, Ovens and Sundries are always F. O. B. Detroit or Chicago.

DETROIT JEWEL GAS HEATERS

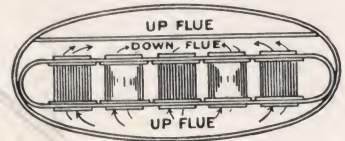
Nos. 240 and 280

For beauty of design, heating capacity and economy in gas consumption, no gas heaters ever devised will equal those represented by this series. They are constructed upon the latest approved scientific plan which utilizes the products of combustions by circulation, radiation and reflection.

They consist of a roomy fire chamber surmounted by a Blue Planished Steel circulating flue or drum constructed with an inner opening or duct extending its full length with an opening at the base of the heater through which cold air from the floor enters, and coming in contact with the cast fire chamber back and interior surfaces of the drum is highly heated before passing into the room from the top of the stove.

The interior of the circulating flue or drum is divided into two compartments and the heat from the fire chamber passes up the front division to the top, thence through a series of tubes to the back compartment which is divided by a metal strip causing it to descend to the base of the heater and back to the top before entering the chimney pipe. In this manner every part of the large surface of the drum is made an effective radiating surface and the full value of the heat currents are absorbed and radiated.

The fire chamber is extra large with corrugated cast back and base. Openings in the cast bottom feed air to the two two-arm burners with which these heaters are

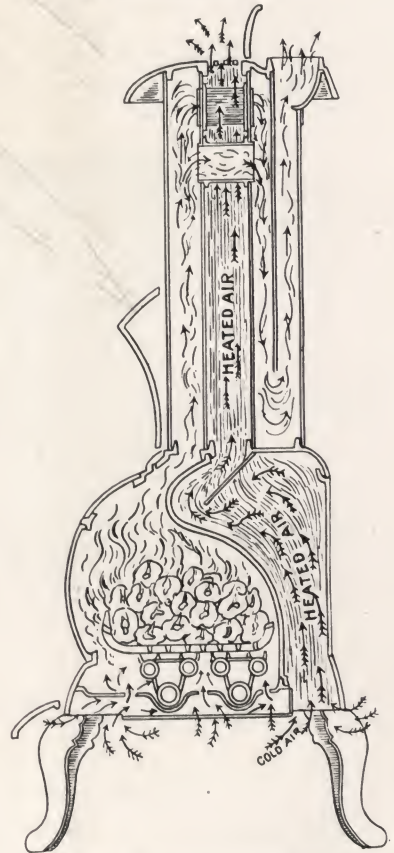


EACH HEATER IS EQUIPPED WITH
TWO DOUBLE ARM BURNERS
OF THIS TYPE

equipped. The two arms of the burners extend across the entire base of the stove, and the gas entering from the center insures the pressure being equal in all parts. Drilled openings are provided and the valves are our latest improved adjustable lever type. Each burner having an independent adjustable valve, one or both burners can be lighted as desired.

Incandescent fuel is furnished which, when heated presents the appearance of glowing coals. A cast grate basket keeps it from smothering the flame. Two large mica doors permit ready access to the fire chamber. All cast parts are attractively modeled and handsomely designed, removable nickel foot rails, reflectors, side wings and top ornaments give these heaters a superb appearance unequalled by any others on the market.

The construction of these heaters also materially assists in the ventilation of the room in which they are placed. This is accomplished by the heated air escaping from the Central Flue, forcing the colder air to the floor which in turn is drawn to the base of the heater, thus creating a continual circuitous movement of the air currents.



CROSS AND VERTICAL SECTION VIEW OF
NOS. 240 AND 280 DETROIT
JEWEL GAS HEATERS



Number 240

Detroit Jewel Gas Heater

For Natural or Manufactured Gas

NUMBER	WEIGHT	LIST	CODE
240	175	\$42.00	Debit
280	200	47.00	Debris

For detailed description, see page 92
Five-inch flue pipe is used on above heaters
For prices of pipe, see page 91

MEASUREMENTS			
NUMBER	HEIGHT	SPREAD OF FEET	DIAMETER OF DRUM
240	49	18 x 26 1/2	17 1/2 x 7 3/4
280	53	18 x 30 1/2	21 1/2 x 7 3/4



GARNET JEWEL GAS HEATERS

Powerful Heaters of Handsome Design for
Natural or Manufactured Gas

Garnet Jewel Gas Heaters have been known to the trade for a number of years and their good features are so universally conceded that any elaboration concerning them is almost unnecessary.

The general plan of construction has not been changed, but new series with different styles of ornamentation have been added from time to time. This year the only change in the line is represented by the 50 series which makes the assortment complete in every respect.

Garnet Jewel Heaters consist essentially of a roomy fire chamber surmounted by circulating flues or pipes, made with double walls through which the heat generated from the burning gas circulates, thus giving heaters of this construction an exceptionally large area of radiating surface.

Nos. 32, 42 and 52 have two 6-inch flues; Nos. 33, 43 and 53 have two 5-inch and one 6-inch flues; Nos. 34, 44 and 54 have three 6½-inch flues.

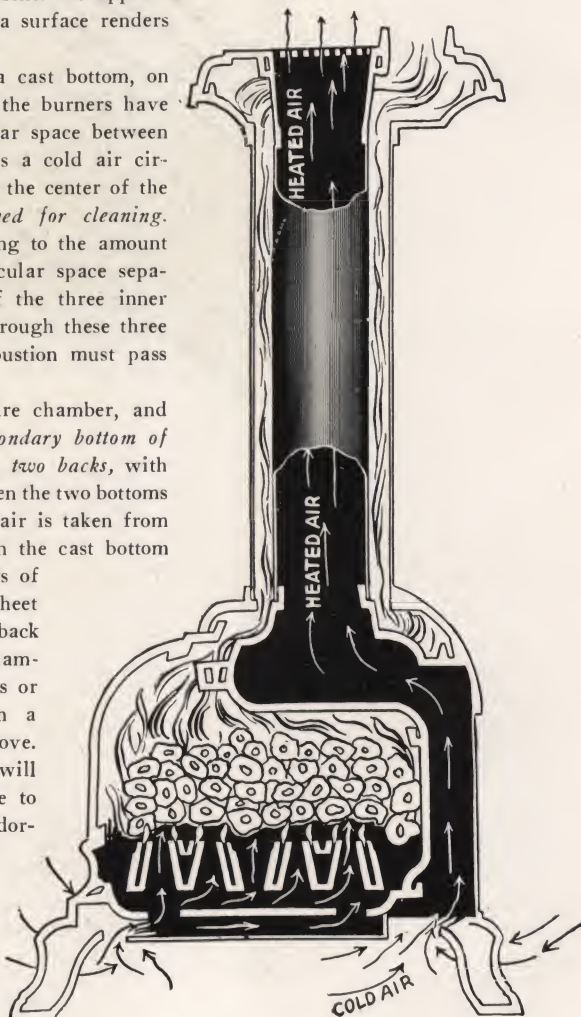
Incandescent fuel is supplied for the fire chambers of each of these styles, and when heated it presents the appearance of glowing coal. A large area of mica surface renders these stoves brilliant illuminators.

In each series the fire chamber has a cast bottom, on which rest *two powerful burners*. Each of the burners have a number of *gas outlets*, formed by a circular space between concentric rings. Through the inner ring is a cold air circulating tube, which feeds the air directly to the center of the flame. The burners may be *easily removed for cleaning*. *Either one or both may be operated* according to the amount of heat required at any given time. A circular space separates each of the three outer from each of the three inner pipes or flues above the fire chamber, and through these three circular spaces the heated products of combustion must pass on their way to the chimney.

Underneath the cast bottom of the fire chamber, and separated from it by an air space, is a *secondary bottom of galvanized iron*. The fire chamber also has *two backs*, with an air space between them. The space between the two bottoms is open at the front. Through this opening air is taken from the floor. Part of it passes through holes in the cast bottom to the fire chamber, to meet the requirements of combustion. The rest of it passes in a sheet across the lower bottom, and up the hollow back of the fire chamber. At the top of the fire chamber it is conducted into the three inner pipes or flues, and through these is discharged, in a heated state, into the room at the top of the stove.

We claim for Garnet Heaters that they will produce the greatest amount of heat possible to obtain from the gas consumed. They are odorless and the central hot air duct in the center of the circulating flues insures constant circulation of the air in the room in which they are installed.

All cast parts are handsomely carved and their many nickel parts makes them exceptionally attractive. They are an ornament to any home.



SECTIONAL VIEW



Number 33

Garnet Jewel Gas Heater

For Natural or Manufactured Gas

NUMBER	WEIGHT	LIST	CODE
32	155	\$39.00	Bismuth
33	180	44.00	Bizarre
34	200	51.00	Blanket

For detailed description see page 94
Five-inch Flue Pipe is used on above Heaters
For prices of Pipe, see page 91

MEASUREMENTS

NUMBER	HEIGHT	SPREAD OF FEET	NO. OF TUBES
32	43	17 x 21 1/2	Two 6-inch
33	46	17 x 25 1/2	Two 5 and one 6-inch
34	49	18 x 28 1/2	Three 6 1/2-inch



Number 54

Garnet Jewel Gas Heater

For Natural or Manufactured Gas

NUMBER	WEIGHT	LIST	CODE
52	150	\$33.00	Entwine
53	170	38.00	Entomb
54	190	45.00	Excel

For detailed description see page 94. Five-inch Flue Pipe is used on above Heaters.
For prices of Pipe see page 91.

MEASUREMENTS			
NUMBER	HEIGHT	SPREAD OF FEET	NO. OF TUBES
52	43	17 x 21 1/2	Two 6-in.
53	46	17 x 25 1/2	Two 5 and one 6-in.
54	49	18 x 28 1/2	Three 6 1/2-in.



Number 43

Garnet Jewel Gas Heater

For Natural or Manufactured Gas

NUMBER	WEIGHT	LIST	CODE
42	140	\$31.00	Biograph
43	160	36.00	Biography
44	180	43.00	Bisect

For detailed description see page 94. Five-inch Flue Pipe is used on above heaters.
For Prices of Pipe see page 91.

MEASUREMENTS			
NUMBER	HEIGHT	SPREAD OF FEET	NO. OF TUBES
42	43	17 x 21 ½	Two 6-in.
43	46	17 x 25 ½	Two 5 and One 6-in.
44	49	18 x 28 ½	Three 6 ½-in.



Detroit Jewel Gas Heaters

Nos. 12, 16, 20 and 24

DETROIT JEWEL Gas Heaters of the above numbers embody the latest improved construction known for the production of the greatest amount of heat with the least gas consumption, and are sold at very moderate prices considering their many good features.

Heat is produced in three ways: by circulation, by radiation and by reflection. The circulating flue or drum placed above the burner compartment is made of blue planished steel with double walls leaving a central flue or hot air duct through which cold air is brought from the floor and highly heated by coming into contact with the corrugated cast plate forming the back of the fire chamber and the interior walls of the circulating drum, before escaping into the room from the top of the heater.

The interior construction of the circulating drum is divided into four chambers by metal flue strips. The heat coming from the burner compartment passes first to the top of the heater, is then deflected to the flues on either side, passes down to the base of the drum and thence into the back chamber to the chimney flue opening, thus causing the heat currents to pass around the entire drum surface which affords an exceptionally large radiating surface.

The burner compartment is made with a cast iron bottom with holes which permit the necessary air being fed to the burners. The burner covers the base of the



EACH HEATER IS EQUIPPED WITH A
SINGLE THREE-ARM BURNER
OF THIS TYPE.

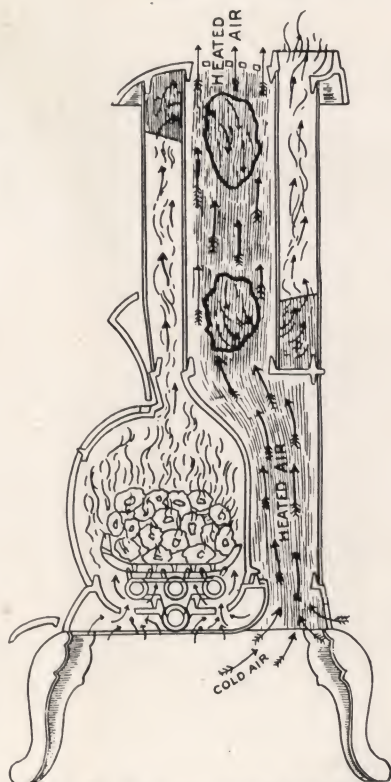
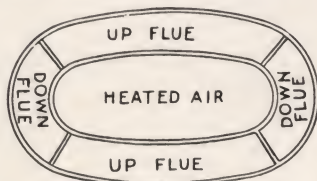
heater and has three arms, each of which have two lines of drilled openings. The feed pipe enters from the center of the burner thus equalizing the pressure in all parts of it.

An adjustable lever valve is furnished with wood handle conveniently poised and which tells at a glance whether the gas is turned on or off.

Over the burner rests a cast iron grate filled with incandescent fuel, which when the gas is burning presents the appearance of glowing coals.

All cast parts are attractively modelled and a large mica surface makes these heaters brilliant illuminators.

Handsomely designed removable, nicked foot rail, reflector over mica doors, side wings and top ornament makes them very showy and attractive.



CROSS AND VERTICAL SECTION VIEW SHOW-
ING THE PLAN OF CONSTRUCTION
OF GAS HEATERS OF THE
ABOVE NUMBERS.



Number 16

Detroit Jewel Gas Heaters

For Natural or Manufactured Gas

NUMBER	WEIGHT	LIST	CODE
12	80	\$20.00	Fact
16	100	24.00	Faction
20	125	28.00	Factor
24	150	32.00	Factotum

For detailed description see page 98.

Five-inch Pipe is used on above Heaters except No. 12 which requires four-inch Pipe.

For Prices of Pipe see page 91.

MEASUREMENTS			
NUMBER	HEIGHT	SPREAD OF FEET	DIAM. OF DRUM
12	39	16 x 18½	11¼ x 7¾
16	41	16 x 21½	14¼ x 7¾
20	44	16 x 24½	17¼ x 7¾
24	47	16 x 27½	20¼ x 7¾



Detroit Jewel Gas Heater

For Natural or
Manufactured
Gas



Number 1

NUMBER	WEIGHT	LIST	CODE
1 Detroit	70	\$15.00	Ethical

DETAILS OF CONSTRUCTION

The No. 1 Detroit is substantially like those described on page 94, except that it is smaller in size and capacity, having only one instead of two powerful burners, and does not have the double circulating air flues, heating instead by reflection and radiation. Has flue connection, though not absolutely necessary for manufactured gas. The smaller illustration does not show the nickel foot rail which is furnished.

It is a very effective heater, with brilliant and cheerful illumination, at a low price.

Height, 32 inches. Spread of feet, 14 x 19 inches. Three inch flue pipe is used.



No. 1 Detroit Showing Incandescent Fuel



Tropic Jewel

A Powerful Heater
For Natural or
Manufactured Gas



Number 8

NUMBER	DIAMETER OF BODY	WEIGHT	LIST	CODE
8	8	70	\$17.50	Nose
10	10	90	21.00	Nostril
12	12	130	24.00	Neatly
14	14	160	27.00	Neatness

The numbers of this stove indicate the diameter of the drum.

Heights: No. 8, 44½; No. 10, 48; No. 12, 50½; No. 14, 53½ inches.

The Tropic Jewel is built on scientific principles, is unique and effective. It has a powerful ring burner, which rests on and is fastened to the cast bottom plate of the stove. A cold air flue extends through the middle of the stove, from bottom to top. A series of "staggering" rings, with openings that do not fall above each other, successively "stagger back" the heat from the flames, on its passage toward the pipe flue. The "staggering rings" between the jacket and the middle flue have the effect of greatly increasing the radiation of heat from the jacket of the stove. The Tropic Jewel is a powerful heater. The middle circulating flue of the stove makes it a most efficient circulator of air in any room where it is placed.

The air mixer is easily adjusted so as to produce a perfectly clean blue flame. The surface of the cone shaped casting, against which the ring of flames plays, is covered with asbestos wool, which gives off a brilliant illumination through the mica doors, making the Tropic Jewel a most cheerful stove.

Heavy blue planished steel jackets, beautifully modeled outer cast work; attractively designed cast urn, in nickel and bronze; open ventilated swing top; attractive nickered foot rail and plate on sheet body; a stove of very symmetrical proportions.

Nos. 8 and 10 take 5 in. flue pipe. Nos. 12 and 14 take 6 in. pipe. For prices of pipe see page 91.



Number 2

Onyx Jewel Gas Heaters

For Natural or Manufactured Gas

The ONYX JEWEL Heaters have handsomely carved, Colonial design, cast front. The bodies are made from blue planished steel. Two different kinds of heaters are manufactured.

Those of the Reflector type are furnished with atmospheric blue flame burner, polished corrugated copper reflector and asbestos mineral fibre back which lights up to a red heat.

Incandescent fuel Heaters are provided with a burner similar to those placed in our GARNET JEWEL Heaters described on page 94 and have a cast iron grate basket for holding the fuel which is furnished.

Both styles have a large mica door to permit ready access to the burners. Three inch flue collars are provided. They are very attractive heaters for offices, dens, bedrooms, bath rooms and sewing rooms.

NO.	STYLE	WEIGHT	WIDTH	WEIGHT	LIST	CODE
1	A or B	24	18	35	\$11.50	Reave
2	A or B	26 ½	21	45	13 00	Rebellion
3	A or B	28 ½	24	55	14 50	Rebound

Style A represents heaters of Reflector type.

Style B represents heaters of Incandescent fuel type.

In ordering specify style desired and whether for MANUFACTURED or NATURAL GAS.



Number 4

Brilliant Jewel Reflectors

For Manufactured or Natural Gas

Brilliant Jewel Reflectors are open fire place heaters made from blue planished steel, with corrugated copper reflector and asbestos back for flame from burner to spread upon. They are very neat and attractive in appearance and effective heaters. Fitted with 3 inch flue collars.

Reflectors for MANUFACTURED GAS shipped unless NATURAL GAS is specified.

No.	LIST	CODE
2	\$ 6.50	Etch
4	8.50	Exactly
6	11.00	Exaggerate

MEASUREMENTS

No.	WEIGHT	HEIGHT	WIDTH
2	20	20	8
4	25	22	8½
6	30	24	9

Cricket Jewel

For Natural Gas

A neatly modeled cast iron heater with nickeled urn; ventilated swing top; nickeled name plate over mica front; nickeled foot rail; two griddle covers for cooking; mica front secured by turnkey.

When ordering, please say whether cock and mixer are wanted.

NUMBER	WEIGHT	LIST	CODE
15	85	\$10.50	Joist
Cock and Mixer, extra		1 00	Evolve



Number 15



Detroit Jewel Gas Radiators

For Manufactured Gas
"YELLOW FLAME"

Nos. 4, 6, 14, 16, 24 and 26

These radiators are made in two styles of finish, Nos. 4 and 6 in black, and Nos. 14 and 16, 24, and 26 in black or nickeled finish. The smooth, high class castings we use present a fine appearance when finished in any of these styles. Bright colored jewels decorate the mica frames, producing a cheerful glow when the gas is lighted. The tubes are made of fine blue planished steel, and heat instantly.

The burner is provided with Scotch (cast iron) tips, which are lighted through a drop door opening extending across the entire front of the base. The radiators are set high from the floor, with a protection plate under the burners, and have single cast iron tops, no flue connection being required.

For measurements and prices see pages 105 and 106.

Detroit Jewel Gas Radiators

For Natural or Manufactured Gas
"BLUE FLAME"

Nos. 140 and 160

These radiators are made with four inch cast iron extension collars, which set on the base, and upon which the blue planished steel tubes are fitted. This protects the sheet steel, and prevents it from burning out when natural gas is used. A special drilled "blue flame" burner of a new design is provided, which produces most excellent results, a separate burner being used for each tube, lighted separately, through a drop door opening extending across the entire front of the base, without relying upon the flame carrying from one burner to another. See illustration below.

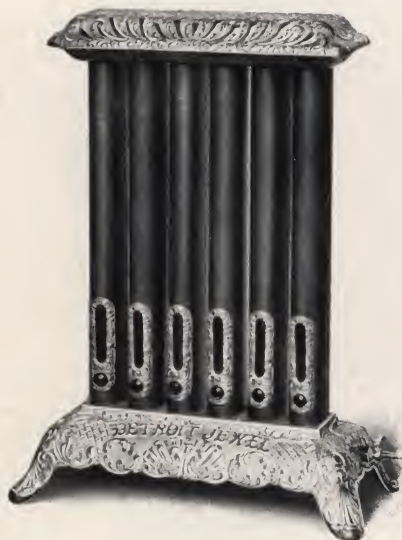
They are provided with flue connections. In other respects these radiators are similar to the "Yellow Flame" Series described above. Be sure to specify whether radiators are wanted for natural or manufactured gas, and gas pressure, when possible. Three inch flue pipe is used. For prices of pipe see page 91.



Blue Flame Burner used in Nos. 140 and 160 Radiators



Number 4



Number 6

Detroit Jewel Gas Radiators

For Manufactured Gas "Yellow Flame"

Four Tube

NUMBER	FINISH	WEIGHT	LIST	CODE
4	Black	40	\$9.50	Midding

MEASUREMENTS

Height	33½
Spread of Feet	12¼ x 19½

Six Tube

NUMBER	FINISH	WEIGHT	LIST	CODE
6	Black	50	\$12.50	Midway

MEASUREMENTS

Height	33½
Spread of Feet	12¼ x 25½

In ordering these Radiators specify gas pressure when possible.
For full detailed description see page 104.



Detroit Jewel Gas Radiators



Number 24



Number 26

For Manufactured Gas, "Yellow Flame"

Four Tube

NO.	FINISH	WEIGHT	LIST	CODE
24	Black	25	\$6.50	Confide
24	Nickeled	25	9.50	Engine

Height 19¼ in. Spread of feet 9x15½ in.

Six Tube

NO.	FINISH	WEIGHT	LIST	CODE
26	Black	35	\$9.50	Confidence
26	Nickeled	35	12.50	Engagement

Height 19¼ in. Spread of feet 9x21 in.



Number 14



Number 16

For Manufactured Gas, "Yellow Flame"

Four Tube

NO.	FINISH	WEIGHT	LIST	CODE
14	Black	30	\$7.50	Confident

Height 32¼ in. Spread of feet 9x15½ in.

Six Tube

NO.	FINISH	WEIGHT	LIST	CODE
16	Black	50	\$10.50	Confidential

Height 32¼ in. Spread of feet 9x21 in.

For Natural Gas, "Blue Flame"

Four Tube

NO.	FINISH	WEIGHT	LIST	CODE
140	Black	40	\$9.50	Ethiopian
140	Nickeled	40	12.50	Etiquette

Height 32¼ in. Spread of feet 9x15½ in.

Six Tube

NO.	FINISH	WEIGHT	LIST	CODE
160	Black	60	\$12.50	Euchre
160	Nickeled	60	16.50	Eulogy

Height 32¼ in. Spread of feet 9x21 in.

For full detailed description see page 104. Three-inch flue pipe is used o
For prices of pipe see page 91.

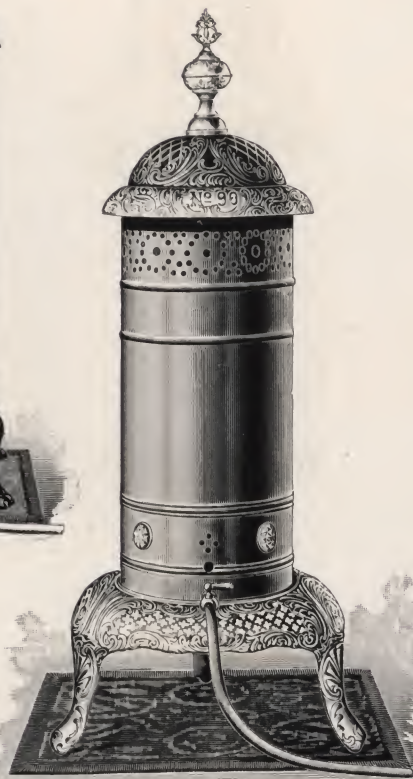
as Radiators.



Number 65



Number 80



Number 90

Detroit Jewel Gas Heaters

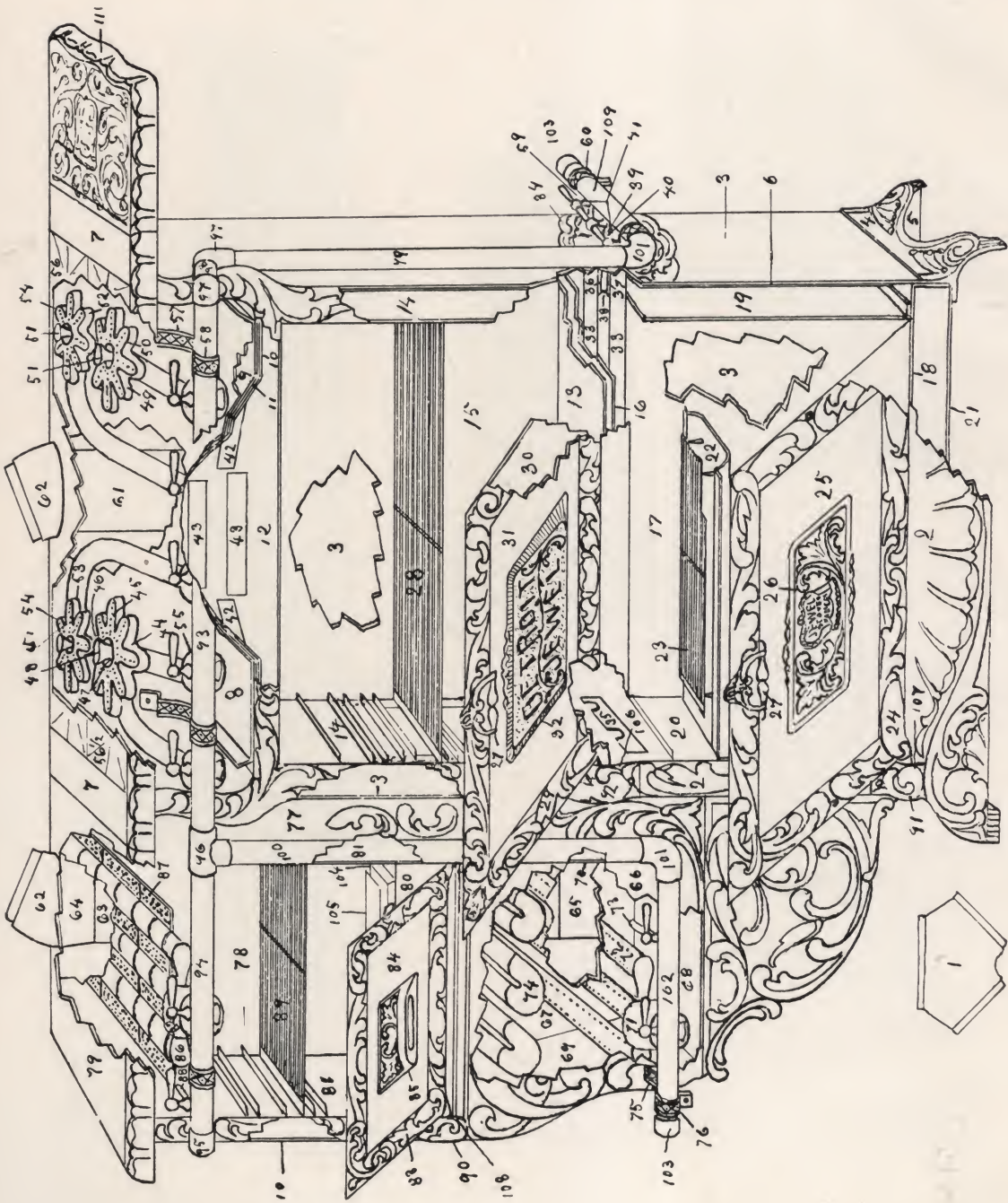
NUMBER		WEIGHT	LIST	CODE
65	Gas Heater	10	\$2.90	Napoleon
80	Gas Heater	15	3.50	Nigh
90	Gas Heater	25	5.50	Narrative

Special Features—Finest blue steel drum, aluminized top and base; illuminating non-corroding, perforated brass burner, products of combustion as harmless as those thrown off by an ordinary gas jet. Heater needs no flue connection, is so light that it can be easily moved from room to room, and needs only to be attached by rubber tube to any gas jet; attractive, smooth castings, tops removable for heating kettles; No. 90 has brilliant illuminating jewels in drum.

For price of rubber tubing see page 88.

For Manufactured Gas

NUMBER	MEASUREMENTS		
	DIAMETER OF DRUM	HEIGHT	SPREAD OF FEET
65	6½	19	10¾
80	7½	23	13¼
90	9	35	16





REPAIRS FOR DETROIT JEWEL GAS RANGES

Compiled to Simplify Ordering Parts of any Gas Range of Our Make

The numbers given in the following list correspond with the numbers given in the cut shown on the opposite page:

1	Crotch Elbow.	39	Oven Burner Outer Lighter.	76	Water Heater Gas Pipe Bracket Cap.
2	Main Body Front.	40	Oven Burner Mixer.	77	Side Broiler Front.
3	Main Steel Body.	41	Oven Burner Cocks.	78	Side Broiler Back.
4	Side Base Strip.	42	Oven Top Flue Strips (right and left).	79	Side Broiler Top.
5	Back Base Strip.	43	Oven Top Flue Strips (front and back).	80	Side Broiler Bottom.
6	Steel Body Asbestos Lining.	44	Giant Burner.	81	Side Broiler Inner Sides (right and left).
7	Main Top.	45	Giant Burner Cap.	82	Side Broiler Removable Plate.
8	Tray.	46	Giant Burner Spreader.	83	Side Broiler Door Frame.
9	Galvanized Top Plate.	47	Giant Burner Collar.	84	Side Broiler Outer Steel Plate.
10	Lower Top Plate.	48	Simmering Burner.	85	Side Broiler Handle Panel (nickeled).
11	Asbestos Lining.	49	Front Single Burner.	86	Side Broiler Burner.
12	Oven Top Plate.	50	Front Single Burner Cap.	87	Side Broiler Burner Spreader.
13	Oven Bottom.	51	Single Burner Spreaders.	88	Side Broiler Burner Lighter.
14	Oven Sides.	52	Back Single Burner (right).	89	Side Broiler Rack.
15	Oven Back.	53	Back Single Burner (left).	90	Side Broiler Journal.
16	Center False Bottom.	54	Back Single Burner Caps.	91	Lower Broiler Door Journal.
17	Lower Broiler Back.	55	Top Mixers.	92	Oven Door Journal.
18	Lower Broiler Bottom.	56	Top Grates (right).	93	Top Burner Gas Pipe (nickeled).
19	Lower Broiler Side (right).	56½	Top Grates (left).	94	Side Broiler Gas Pipe (nickeled).
20	Lower Broiler Side (left).	57	Top Gas Pipe Bracket.	95	Side Broiler Gas Pipe Cap (nickeled).
21	Lower Broiler False Bottom.	58	Top Gas Pipe Bracket Cap.	96	T (nickeled).
22	Lower Broiler Drip Pan.	59	Oven Gas Pipe Bracket.	97	L's (nickeled).
23	Lower Broiler Drip Pan Rack.	60	Oven Gas Pipe Bracket Cap.	98	Short Pipe (nickeled).
24	Lower Broiler Door Frame.	61	Oven Flue Back.	99	Oven Burner Perpendicular Pipe (black).
25	Lower Broiler Door Outer Steel Plate.	62	Flue Elbows.	100	Water Heater Perpendicular Pipe (black).
26	Lower Broiler Door Nickel Panel.	63	Water Heater Flue Pipe.	101	L's (black).
27	Nickel Door Handle.	64	Water Heater Flue Back.	102	Water Heater Horizontal Pipe (black).
28	Oven Rack.	65	Water Heater Flue Elbow.	103	Water Heater Horizontal Pine Cap (black).
29	Oven Door Frame.	66	Water Heater Front.	104	Upper Broiler Drip Pan.
30	Oven Door Inner Steel Plate.	67	Water Heater Back.	105	Upper Broiler Drip Pan Rack.
31	Oven Door Outer Steel Plate.	68	Water Heater Bottom.	106	Oven Door Spring.
32	Oven Door Nickel Panel.	69	Water Heater End Door.	107	Lower Broiler Door Spring.
33	Oven Burner.	70	Water Heater Right Lining.	108	Side Broiler Door Spring.
34	Oven Burner Holder (right).	71	Water Heater Removable Plate.	109	Oven Burner Horizontal Pipe (black).
35	Oven Burner Holder (left).	72	Water Heater Burner.	110	Side Broiler End.
36	Oven Burner Lighter (right).	73	Water Heater Burner Lighter.	111	Top Shelf.
37	Oven Burner Lighter (left).	74	Water Heater Coils.		
38	Oven Burner Lighter (end).	75	Water Heater Gas Pipe Bracket.		



Gas Flash Light Signs

An excellent sign for indoor use, made with galvanized iron box frame, occupying a space 36 inches wide, 30 inches high, including the flashing device on top and 9¼ inches deep. A glass plate 36 x 9¼ inches slides into grooves provided in the front of the frame and can be taken out and replaced at will with other plates.

A series of Bray burners are provided which are automatically controlled by a flashing device to show strong and faint light at regular intervals, making the sign particularly noticeable when lighted and placed in a dark window or room.

The cost of operation is about 1½ cents per hour. The operating mechanism is simple and can be adjusted for long or short period flashes.

The regular selling price of this sign is \$26.00. We sell them to our customers, lettered as desired for \$20.00 net, extra glass plates at \$6.00 each, providing there are no more letters than appear in cut and no more than twelve letters are set with Jewels.

The sign as illustrated will be furnished at \$14.00 in lieu of advertising our stoves.

Many gas companies buy one of these signs to use themselves and also sell them to others as they can be adapted to any line of business.



Our Free Advertising Helps

In addition to our extensive magazine advertising, which has made DETROIT JEWEL Gas Ranges and Appliances the best known and most popular on the market, we furnish liberal quantities of bright, interesting, and convincing advertising matter to our customers for distribution to their trade.

These helps are of great variety, comprising posters of different sizes for bill-board work; booklets telling the advantages of gas fuel and its economy; leaflets describing our various ranges, hangers, banners, street car cards, novelties, etc., all of which assist in making the sale of our products easy and profitable.

To those interested, we will gladly send samples.

The special advertising electrotypes, listed on the following pages will be furnished without charge and our advertising department offers its services in suggesting methods and mediums for getting the best results in advertising. In addition to the electros illustrated we have single column cuts of almost every style of Gas Range and Gas Heater we manufacture. We are willing and anxious to make your Gas Range business profitable and assure you of our hearty co-operation in the matter of advertising.

DETROIT JEWEL

No. 242 Double Column Size

Every Advertiser of Detroit Jewel Gas Ranges should have and use cut No. 242, if double column or larger ads. are used, and No. 243 if single column ads. are used.

Please Order Electros by Number



No. 2

Trademark

DETROIT JEWEL

No. 243

Single Column Size

Owing to other makers imitating our features and using our name we advise inserting a Jewel trademark in every advertisement.



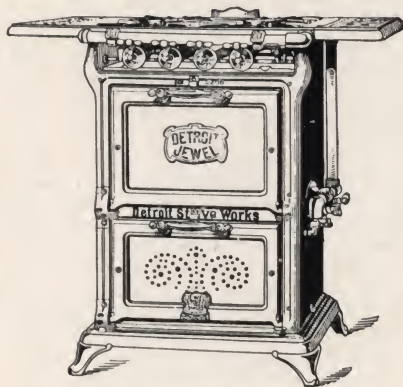
No. 9

Trademark

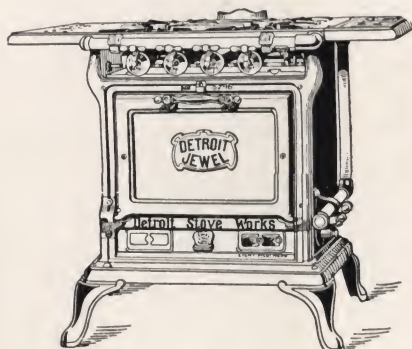
Always Order Electrotypes by Numbers



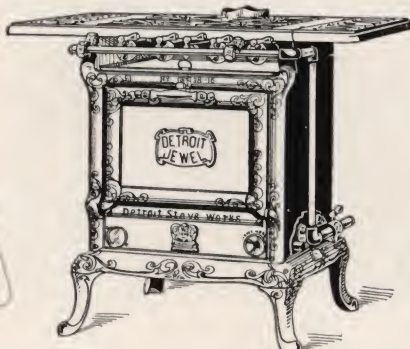
Electro No. 236
(Series 25 P, Single Column)
Double Column Same Range No. 922



Electro No. 1165
(Series 52 P, Single Column)
Double Column Same Range No. 1176
Series 53 P, Single Column No. 1177



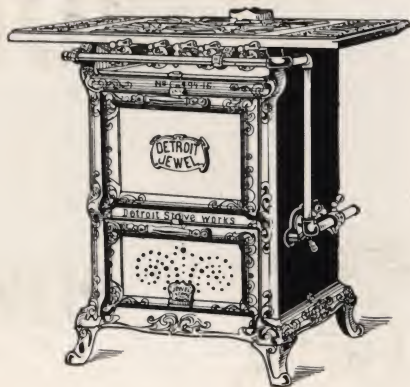
Electro No. 1171
(Series 54 P, Single Column)



Electro No. 1209
(Series 98 P, Single Column)



Electro No. 1210
(Series 95 and 97 P, Single Column)



Electro No. 1211
(Series 94 and 96 P, Single Column)

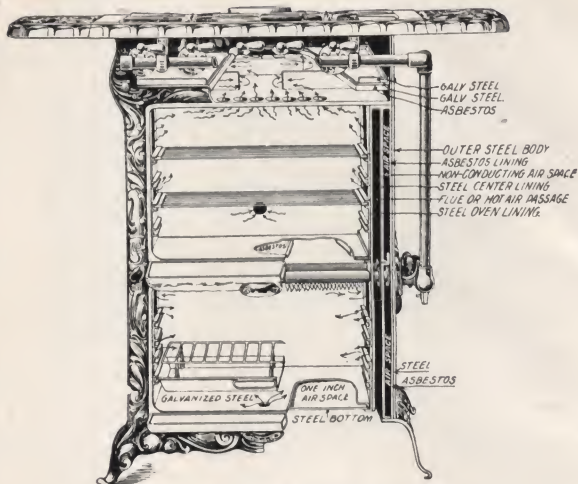
COOK WITH GAS

A GAS RANGE LIFE



WORTH LIVING AND
TIME TO LIVE IT IN

No. 1041



Electro No. 894 (Double Column)

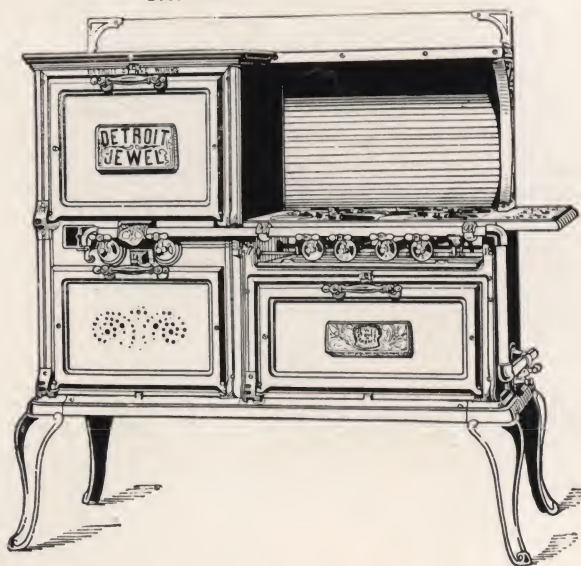


Electro No. 830

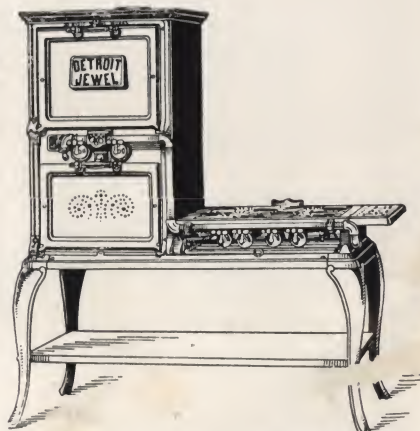
Always order Electro-
types by number



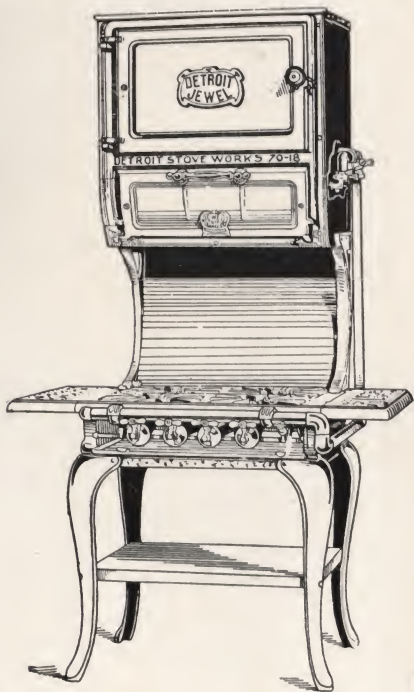
Electro No. 842



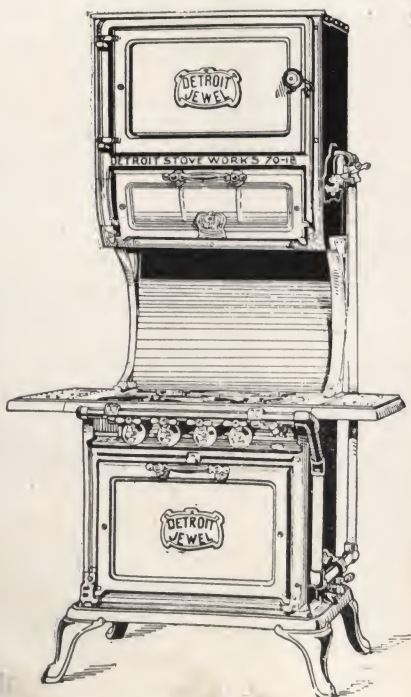
Electro No. 1169 (80-18 S)
Same Range with Cabinet Base No. 11



Electro No. 1179 (83-18 Series)



Electro No. 1213
(70-18 x 1 Single Column)



Electro No. 1
(70-18 x 2 Single Column)
70-18 x 3 No. 1174 71-18 x 3 No. 1175

FOR SUMMER COMFORT

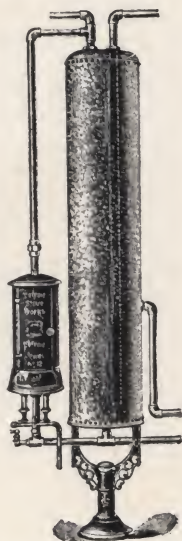
COOK WITH GAS
CHEAPEST, SAFEST,
CLEANEST, QUICKEST
WAY.

Electro No. 1162



Electro No. 857

Always order Electrotypes
by number



Electro No. 916



Telegraphic Code

Business Phrases in Frequent Use:

Ship us by freight at once.	Parched
Ship us by boat at once.	Parchment
Add to our order.	Pardon
Change our order to read.	Pardonable
If our order has not yet been shipped.	Parent
If our order has been shipped.	Parentage
Quote us prices by wire on the following.	Parish
Ship by freight direct to.	Valentine
Ship us by electric car line at once.	Vanity

Railroads:

Via Chicago & Grand Trunk.	Pack
Via Detroit, Grand Haven & Milwaukee.	Paddle
Via Pere Marquette.	Pagan
Via Grand Trunk.	Pagoda
Via Lake Shore & Michigan Southern.	Painful
Via Michigan Central.	Painter
Via Atchison, Topeka & Santa Fe.	Palisade
Via Baltimore & Ohio.	Palliate
Via Chicago & Alton.	Pallid
Via Chicago and Eastern Illinois.	Palm
Via Erie.	Palpable
Via Chicago & Northwestern.	Paltry
Via Chicago, Burlington & Quincy.	Pamper
Via Chicago, Milwaukee & St. Paul.	Pamphlet
Via Chicago, Rock Island & Pacific.	Pander
Via Chicago Great Western.	Panel
Via Cincinnati, Hamilton & Dayton.	Passage
Via Cleveland, Cincinnati, }	Parody
Chicago & St. Louis }	
Via Illinois Central.	Pang
Via Monon.	Panic
Via New York, Chicago & St. Louis.	Panorama
Via Pittsburg, Cincinnati }	Pansy
Chicago & St. Louis }	
Via Pennsylvania Co.	Pantheon
Via Wabash.	Panther
Via Trolley Line.	Passenger
Via Wisconsin Central.	Pantry
Care of Great Northern.	Parachute
Care of Missouri Pacific.	Paradise
Care of Northern Pacific.	Paradox
Care of Southern Pacific.	Paragram
Care of Union Pacific.	Paragraph

Lake Lines:

Anchor Line.	Partiality
Ashley & Dustin's Line.	Partial
Detroit & Buffalo Navigation Co.	Pastoral
Detroit & Cleveland Navigation Co.	Participate
Goodrich Transportation Company.	Particle
Graham & Morton Transportation Co.	Particular
Lake Michigan & Lake Superior }	Partition
Transportation Company }	
Union Transit Company.	Partridge
Northern Steamship Company.	Passable
Northern Michigan Line.	Party
White Star Line.	Passport
Thompson Line.	Pastime
Rutland Line.	Patrol
Dunkley-Williams Line.	Patriot

Cable Code:

Our Cable Address is.	Barbour-Detroit
Have goods insured.	Park
Ship via Allen Line to.	Parlance
Ship via Anchor Line to.	Parley
Ship via Compagnie Générale }	Parliament
Transatlantique }	
Ship via Cunard Line to.	Parody
Ship via Inman Line to.	Parole
Ship via Netherlands American }	Parrot
Steam Nav. Co. to }	
Ship via North German Lloyd Line to.	Parsley
Ship via Red Star Line to.	Parsnip
Ship via Union Line to.	Parson
Ship via White Star Line to.	Partake

Express Code:

Send us at once by express.	Tabard
Send us at once by Adams Express.	Tabernacle
Send us at once by American Express.	Table
Send us at once by National Express.	Taboo
Send us at once by Northern }	Tabular
Pacific Express }	
Send us at once by Pacific Express.	Tacit
Send us at once by United States Express.	Taciturn
Send us at once by Wells Fargo Express.	Tackle
Send us at once by Southern Express.	Tackey

Use of Code Illustrated:

The use of the Telegraphic Code published in this Catalogue will be understood from the following
CODE TELEGRAM—Parched pander six Bagatelle, two Blight, one Middling.

TRANSLATION—Ship us by freight at once, via Chicago, Rock Island & Pacific Rail-

Detroit Jewel Gas Ranges, side broiler, for Natural Gas; two No. 12 Water Heaters; No. 4 Radiator, black.

By comparing the number of words used in the Code Telegram with the translation, it will be noticed that there is a saving of 37 words. By the use of the Code will not only be able to reduce the cost of telegraphing us to a minimum, but to make mistakes than when attempting to transmit long directions and description.



Index to Telegraphic Code

Able	89	Barge	20	Cartilage	65	Enact	76
Alphabet	42	Baritone	21	Collectable	85	Enactor	76
		Bark	21	Collection	90	Encamp	70
Baccarat	12	Barker	21	Collective	91	Encampment	70
Bacchanal	12	Barnacle	21	Collector	91	Enchant	70
Bachelor	12	Barometer	22	Collectorate	91	Enchanted	70
Backbone	12	Baron	21	College	91	Enchantment	70
Backhand	12	Baronet	22	Collegian	91	Endow	84
Backing	12	Barouche	22	Collide	29	Enemy	84
Backlog	13	Barren	22	Collier	29	Enforce	84
Backwoods	13	Barrier	23	Collision	29	Engagement	106
Bacon	13	Barrister	23	Compliment	30	Engine	106
Badge	13	Basement	23	Condone	86	Enrich	89
Badger	13	Basilisk	23	Conduce	87	Entomb	96
Badinage	13	Bassett	74	Confide	106	Entwine	96
Baffle	14	Battalion	24	Confidence	106	Escapade	77
Bagatelle	14	Battle	24	Confident	106	Escape	77
Baggage	14	Bauble	25	Confidential	106	Etch	103
Bailiff	14	Bawbee	25	Contain	66	Ethical	100
Bait	14	Beatitude	54	Containable	66	Ethiopian	106
Baize	14	Bedizen	54	Contaminate	66	Etiquette	106
Balcony	15	Bedlam	55			Euchre	106
Bald	15	Beelzebub	55			Eulogy	106
Balk	15	Begonia	57	Dabble	37	Evangelist	83
Balky	15	Beguile	57	Dally	37	Evolue	103
Ballad	15	Belfry	58	Dame	37	Exactly	103
Ballast	15	Belgian	58	Damage	37	Exaggerate	103
Ballet	16	Benedict	56	Damp	38	Examiner	61
Balloon	16	Benefactor	56	Damsel	38	Excel	96
Ballot	16	Beverage	59	Danger	40	Exception	91
Balmy	16	Bevy	59	Dapper	40	Excite	91
Balsam	16	Bewilder	31	Dart	40	Excitement	91
Balustrade	16	Bewitch	31	Dastard	40	Expiring	61
Bamboo	17	Billet	61	Daunt	41	Explore	90
Bamboozle	17	Billiard	61	Dauntless	41	Exposition	91
Banana	17	Biograph	97	Daze	41	Expression	91
Bandage	17	Biography	97	Dazzle	41	Exquisite	91
Bandanna	17	Bisect	97	Deacon	46	Extract	78
Bandit	17	Bismuth	95	Deal	46	Extraction	78
Bangle	19	Bizarre	95	Dearth	52	Exult	78
Banish	19	Blanket	95	Debauch	51	Eyelet	91
Banjo	20	Blarney	57	Debauchee	51		
Bank	20	Bleach	57	Debit	93		
Banker	20	Blemish	81	Debris	93	Fable	48
Bankrupt	20	Blight	82	Decay	52	Fabric	48
Banner	20	Blindfold	81			Facile	48
Banquet	20	Blink	82			Fact	99
Banshee	18	Blister	68-69-70-73-74	Earthquake	29	Faction	99
Bantam	34	Blizzard	68-69-70-73-74	Ease	29	Factor	99
ling	34	Blockade	85	Easily	29	Factotum	99
		Blockhouse	85	Ejaculation	30	Faint	48
		Blouse	45	Emerge	83	Faith	48
		Blowpipe	45	Emphasis	68	Fetter	65
		Plubber	45	Emphatic	68	Fever	88
		lucher	45	Employ	68	Fibre	88
		Bluebell	47	Empower	69	Fickle	73
		Blueberry	47	Empress	69	Fierce	73
		lur	47	Empty	69	Filter	73
		lurt	47	Emulator	76	Flinch	74
		obbin	86	able	76	Float	50



Flock	50	Mason	91	Needle	63	Realization	83
Flood	50	Miasma	88	Needless	63	Reave	102
Foist	50	Middy	88	Negative	63	Rebellion	102
Frantic	79	Midding	105	Neglect	63	Rebound	102
Fruit	79	Midway	105	Negligent	63		
Fruitful	79	Miller	91	Newton	91		
Fulfill	22, 25	Mountainous	90	Nigh	107	Walk	76
Fumble	46	Munch	91	Nook	88	Worthiness	91
Fume	46	Muster	65	Noon	88	Wound	91
		Mutable	65	Noose	91	Wrapper	91
Joist	103			Normal	91	Wren	91
		Napoleon	107	Norse	91	Wrest	91
Law	84	Narrative	107	Norseman	91	Wrestle	91
Lily	84	Narrow	78	North	91	Wrestler	91
Logan	84	Narrowing	78	Nose	101	Wrestling	91
		Nay	90	Nostril	101	Wrinkle	91
		Near	86	Numidian	89	Wrist	91
Marion	90	Nearness	87	Nursery	89	Wristband	91
Martin	91	Neatly	101				
		Neatness	101	Reaction	85	Zest	84

Index

Advertising, cuts, etc	110 to 113	Gas Ranges (Continued):	
Asbestos Mats	91	91st Series	39, 40
Brilliant Reflectors	103	94th Series	32-33
Broilers, Independent Gas	78	95th Series	32, 34
Broilers, Jewel Steel Gas	77	96th Series	36-37
Broilers, No. 131 Gas	89	97th Series	36 to 38
Cake Griddles	78, 90	98th Series	32 to 35
Canopies	86	99th Series	39 to 41
Closets, High for Gas Ranges	87	Heaters, Round Gas	107
Combination Ranges	64 to 66	Hotel Ranges, Gas	67, 76
Cabinet Ranges	43 to 48	Hotel Combination Range	67, 76
Cabinet Oven Combination	49 to 52	Hot Plates	84
Cricket Gas Heater	103	Independent Connections	88
Dean's Heat Distributor	85	Key to Numbers	5
Detroit Gas Heaters	92-93, 98 to 100	Laundry Stoves	83
Flash Light Sign	110	Natural Gas Top	8
Gas Heaters	92, 107	Ovens, Portable	88
Gas Extension	85	Oven Thermometer	89
Garnet Heaters	94 to 97	Onyx Gas Heater	102
General Construction	6 to 8	Pastry Oven, Gas	79
Gas Ranges:		Pipe and Elbows	91
12 Cooker	39 to 42	Pipe Collars	91
25th Series	26 to 30	Radiators, Gas	104 to 106
30th Series	31	Repairs for Gas Ranges, list	109
32nd Series	62-63	Sad Iron Heaters	90
36th Series	60-61	Sectional View, Repair Parts	108
52nd Series	9 to 18	Telegraphic Code	114
53rd Series	19	Terms	5
54th Series	20 to 24	Toasters	89
55th Series	25	Tropic, Gas Heater	101
70th Series	53, 58	Tubing, Mohair Covered Rubber	88
71st Series	53, 59	Vent, Flue Cap	88
80th Series	43-44, 47-48	Waffle Irons	90
83rd Series	43 to 46	Water Heaters, Independent Gas	80 to 82





Digitized by



**ASSOCIATION
FOR
PRESERVATION
TECHNOLOGY,
INTERNATIONAL**
www.apti.org

**BUILDING
TECHNOLOGY
HERITAGE
LIBRARY**

<https://archive.org/details/buildingtechnologyheritagelibrary>

From the collection of:

Mike Jackson, FAIA

